



**Hilton  
Garden Inn®**



# **Banquet Menu**

May 2017

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*We appreciate how complicated arranging meetings can be. We have simplified the Food & Beverage options based on our most popular items. If however, you have a specific request or dietary requirement that is not offered in this menu, please call to discuss with us.*

*We will endeavor to accommodate your needs.*

*We reserve the right to substitute some or all of the ingredients with items of equal or greater value without notice due to seasonal or other availability.*

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# Breakfast

## Continental

Continental

\$9.95

Sliced Fruit  
Fresh Baked Mini Muffins  
Danish Rolls  
Boxed Cereal and Milk 2%  
Preserves and Butter  
Assorted Chilled Juices  
Coffee and Hot Tea

## Boxed

Breakfast Burrito

\$12.95

A 12 inch flour tortilla, stuffed with scrambled eggs, spicy chorizo sausage, cheddar jack cheese, sautéed onions, bell peppers and salsa.  
Served with orange juice, fresh baked muffin and red apple.

Breakfast Croissant

\$12.95

A flaky croissant with shaved black forest ham, mild cheddar cheese and western scrambled eggs.  
Served with apple juice, fresh baked muffin and a .

**\*\*All Boxed Breakfasts available Vegetarian style\*\***

**\*\*Coffee & Tea not included in rates above\*\***

# Breakfast

## Buffet

### Skiers French Toast

\$14.95

French Toast topped with powdered sugar and fresh berries  
Hash Browns  
Sausage Links and Bacon  
Scrambled Eggs  
Fresh Baked Goods  
Sliced Fresh Fruit  
Preserves and Butter  
Assorted Chilled Juices  
Coffee and Hot Tea

### The Cowboy Sunrise

\$14.95

Scrambled Eggs with Onions & Mushrooms  
Ham Steak and Bacon  
Biscuits & Gravy  
Fresh Baked Goods  
Fresh Sliced Fruit  
Preserves and Butter  
Assorted Chilled Juices  
Coffee and Hot Tea

### The Western Trail

\$14.95

Scrambled Eggs with Bell Peppers & Onions  
Hash Browns with Fresh Chives  
Sausage Links and Bacon  
Cheese Blintz with Berry Compote  
Fresh Baked Goods  
Fresh Sliced Fruit  
Preserves and Butter  
Assorted Chilled Juices  
Coffee and Hot Tea

\* Turkey Sausage available for substitution on any buffet or add it for \$2.00 per person  
Minimum of 20 people for Breakfast Buffets

#### Breakfast Add-Ons to Buffets:

Omelet Station \$4.00/per person

-Omelets cooked to order with ham, bell peppers, onions, mushrooms, jalapenos, bacon, sausage, tomatoes, and cheddar cheese.

\*Egg whites and egg beaters available\*

Chef Attended fee of \$50.00 per 50 people. A second Chef is needed after 50 people

# Breaks

## Specialty Breaks

All breaks served for 1 hour  
All prices Per Person

The Chocolate Avalanche \$7.00

Chocolate-Dipped Strawberries topped with Toffee  
Raspberry Truffle Brownies  
Signature Chocolate Chip Cookies

Sweet N' Salty \$7.00

Chocolate Chunk Brownies  
Individual Bags of Assorted Chips  
Individual Bags of Popcorn  
Assorted Mini Candy Bars

Health Nut \$7.00

Whole Fresh Fruit  
Vanilla Yogurt with Granola and Fresh Berries  
Fresh Baked Granola Bars

Morning Beverage Break \$7.00

Regular and Decaf Coffee  
Assorted Chilled Juices  
Hot Tea

Afternoon Beverage Break \$7.00

Regular and Decaf Coffee  
Bottled Water  
Iced Tea  
Assorted Soft Drinks

# Breaks

## Ala Carte Items

### Beverages

Regular & Decaf Coffee	\$25/gallon
Hot Tea	\$25/gallon
Iced Tea	\$25/gallon
Hot Chocolate (packets) with Whipped Cream and Cinnamon	\$2.00/person
Assorted Chilled Bottled Juices	\$3.00/each
Lemonade or Fruit Punch	\$25/gallon
Milk Carton	\$2.00/each
Assorted Soft Drinks bottles (Coke Products)	\$2.50/each
Dasani Bottled Water	\$2.50/each

### Delightful Treats

Individual Cold Cereals w/ Milk	\$3.00/each
Assorted Whole Fresh Fruit	\$2.00/each
Assorted Breakfast Breads	\$25.00/dozen
Assorted Pastries	\$25.00/dozen
Jumbo Sticky Buns	\$30.00/dozen
Bagels & Cream Cheese	\$25.00/dozen
Assorted Granola Bars	\$1.00/each
Assorted Flavors of Yogurt (6oz)	\$2.00/each
Jumbo Muffins	\$25.00/dozen
Assorted Donuts	\$25.00/dozen
Bags of Assorted Chips	\$2.00/each
14" Deep Dish Pizza (3 toppings)	\$16.00/each
16" Regular Pizza (3 toppings)	\$13.00/each
Assorted Gourmet Cookies	\$24.00/dozen
Deluxe Fudge Brownies	\$24.00/dozen
Assorted Miniature Desserts	\$30.00/dozen
Assorted Hershey Candy Bars	\$2.00/each
Signature Chocolate Chip Cookies	\$25.00/dozen
Chocolate Covered Strawberries *	\$24.00/dozen

\*Oreo or Heath Pieces for \$1.00 per Berry

### Dry Snacks

Priced per pound - serves up to 15 people per pound.

Potato Chips with French Onion Dip	\$8.95/lb.
Tortilla Chips with Salsa	\$10.95/lb.
Salted Peanuts	\$11.95/lb.
Fancy Mixed Nuts	\$18.95/lb.
Hard Pretzels (bags)	\$2.00 per bag
Deluxe Chex Party Mix (bags)	\$2.00 per bag

# Lunches

## Can be served Boxed or Plated

Served from 10:00am - 3:00pm

PERFECT FOR SMALLER MEETINGS - MINIMUM QUANTITY 6

**Fiesta Chicken Wrap** \$12.95  
Southwest style grilled chicken breast, roasted corn, bell peppers, onions, tomatoes, lettuce, black beans, chipotle pepper jack cheese in a spinach wrap.

**Black Bean Wrap** \$12.95  
Black bean hummus with roasted red peppers, red onions, avocado, baby spinach and feta cheese in a tomato basil wrap (vegetarian).

**Garden Veggie Wrap** \$12.95  
Guacamole, watercress, black olives, salsa and pepper jack cheese in a spinach wrap.

**Chicken Apple Wrap** \$12.95  
Grilled chicken breast, apple chunks, chopped red grapes, crunchy peanut butter blended with greek yogurt in crisp iceberg lettuce.

**Bleu Cheese Steak Wrap** \$12.95  
Tender grilled choice NY Strip, caramelized onions, garlic roasted mushrooms, tomato fresh arugula, melted bleu cheese, creamy horseradish sauce in a garlic herb tortilla.

**Strawberry Avocado Salad** \$10.95  
Fresh mixed greens tossed with fresh sliced strawberries, avocados and toasted pecans with a housemade honey-lemon vinaigrette.

**Classic Chicken Caesar Salad** \$12.95  
Fresh cut romaine hearts, topped with black olives, grape tomatoes, shaved parmesan and fresh baked croutons.

**Garden Fresh Salad** \$9.95  
A blend of spring mix and romaine hearts, grape tomatoes, black olives and shaved cucumbers topped with a Garden Ranch dressing.

**Cobb Salad** \$12.95  
Fresh mixed greens, topped with grilled chicken, bacon pieces, sliced avocado, blue cheese crumbles diced tomatoes and garden ranch dressing.

**Croissant Sandwich** \$12.95  
A buttery croissant, filled with your choice of black forest ham, smoked turkey breast or thinly sliced roast beef and a choice of swiss or cheddar cheese.

All Sandwiches and Wraps served with a cookie, condiments, whole fresh fruit and a soft drink.  
Salads served with cookie, condiments and a soft drink

# Lunches

## Lunch Buffets

Minimum of 20 people. All served with Coffee/Tea and Water

Taco/Nacho Buffet \$15.95

Hard and Soft Taco Shells  
Beef Taco Meat  
Fajita Style Grilled Chicken  
Refried Beans  
Spanish Rice  
Tortilla Chips  
Churros

Toppings Include:

Sour Cream, Lettuce, Black Olives, Onions, Shredded Cheese, Salsa, Diced Tomatoes, House Guacamole, Jalapeno Nacho Cheese

Baked or Mashed Potato & Salad Bar Buffet \$14.95

Garden Fresh Salad Bar

Baked Potato and all of the trimmings:

Bacon, Cheddar Cheese, Sour Cream, Salsa, Broccoli, Nacho Cheese, Green Onions and Chili

Assorted Rolls

Fresh Seasonal Sliced Fruit

Chef's Choice Dessert

The Deli Sandwich Buffet \$18.95

Chilled Roast Beef

Smoked Turkey Breast

Honey Roasted Ham

Assorted Sliced Breads

Sliced Onions, Tomatoes, and Bibb Lettuce

Swiss and Cheddar Cheeses

Fresh Tossed Salad with Garden Ranch and Italian Dressing

Potato Chips

Dijon Mustard

Mayonnaise

Deluxe Potato Salad

Soup Du Jour

Chef's Choice Dessert

Add Soup Du Jour to any Lunch Buffet \$2.50/person



# Lunches

## Lunch Buffets

**Minimum of 20 people. All served with Coffee/Tea and Water**

Touch of Italy \$15.95

Tossed Caesar Salad  
Vegetable Lasagna  
Toasted Parmesan Breadsticks  
Chicken Fettuccini  
Chef's Choice Vegetable and Dessert

Executive Buffet

One Entrée Selection \$23.95  
Two Entrée Selections \$26.95

Tossed Garden Greens with Dressings  
Seasonal Sliced Fruit  
Assorted Rolls & Butter  
Chef's Selection of Seasonal Vegetable, Starch and Dessert.

Entrée Selection (Choose 1 or 2):

Dry Rubbed, Char-Grilled, Boneless Pork Chop  
Southwest Style Braised Beef Brisket  
Chicken with Marsala Mushroom Wine Sauce  
Pecan Encrusted Baked Salmon Filet

## Pizza Lunches

**Each Pizza serves 4. Served with 4 Side Salads & 4 Soft drinks**

CHICAGO STYLE 14" \$23.95 for serving for 4  
Deep dish with pepperoni and mozzarella cheese

BUILD YOUR OWN 14" \$24.95 for serving for 4  
Your choice of up to 3 toppings  
Choose from pepperoni, diced ham, sausage, jalapeno, tomatoes, mushrooms, black olives, pineapple, onion and bell pepper

Any additional toppings each \$1.00

# Receptions

## Specialty Displays

Display prices are per serving unless otherwise stated  
Minimum of 15 people

Fresh Vegetable Crudités	\$2.50/person
Baked Brie in Puff Pastry	\$3.00/person
Seasonal Fruit Served with Vanilla Greek Yogurt Dip	\$3.00/person
Imported & Domestic Cheese Display Served with Gourmet Crackers	\$4.00/person
Shrimp Cocktail Served with Cocktail Sauce and Lemons	\$7.00/person
Antipasto Display Served with assorted Cured Meats, Peppers and Marinated Olives	\$5.00/Person
Meat & Cheese Tray Assorted Domestic & Imported Cured Meats & Cheeses, and Crackers	\$6.00/person
Salmon (Smoked or Poached) Comes with Capers, Diced Red Onions, Bell Peppers, Gourmet Crackers and Garlic Herb Cheese - Serves 20	\$100.00/side
Chocolate Fountain (Min. of 50 ppl) Real Chocolate with Strawberries, Gaufrette Wafers, Rice Crispy Treats, Marshmallows, Pound Cake Bites and Bananas	\$10.00 /person

# Receptions

## Hot Hors d'oeuvres

All Hors d'oeuvres are priced per dozen with a minimum of one dozen per type.

Pot Stickers (Pork or Vegetable) with a Sweet Pineapple Chili Sauce	\$24.00/dozen
House Made Meatballs Swedish, BBQ or Hawaiian Style	\$24.00/dozen
Southwest Eggrolls with Sweet & Spicy Sauce	\$36.00/dozen
Loaded Baked Potato Skins Cheddar Jack Cheese, Bacon, Chives, served with Sour Cream	\$24.00/dozen
Cordon Bleu Bites Tender Chicken Breast with Swiss cheese and Smoked Ham coated in Seasoned Bread Crumbs	\$24.00/dozen
Crabmeat Stuffed Mushroom Caps Lump Claw meat with a blend of house seasonings	\$36.00/dozen
Sausage Stuffed Mushroom Caps Spicy Italian Sausage topped with melted Mozzarella Cheese	\$24.00/dozen
Spinach Stuffed Mushroom Caps Fresh Baby Spinach with diced Onion, Peppers, Parmesan Cheese	\$24.00/dozen
Chicken Tenders Served with Ranch, Barbeque, Buffalo & Honey Mustard Sauces	\$30.00/dozen
Chicken Wings Choice of Breaded or Naked Chicken Wings Tossed with your Choice of Sauce	\$24.00/dozen
Applewood Smoked Bacon Wrapped Water Chestnuts Crisp Water Chesnuts wrapped in Applewood Smoked Bacon and brushed with sweet and spicy BBQ Sauce	\$28.00/dozen
Beer Battered Shrimp	\$30.00/dozen
Mini Beef Wellington Tender Beef wrapped in buttery Puff Pastry	\$36.00/dozen
Crab Cakes Lump Claw Crabmeat served with Housemade Creole Remoulade	\$42.00/dozen

# Receptions

## Cold Hors d'oeuvres

All Hors d'oeuvres are priced per dozen with a minimum of one dozen per type.

<b>Chef's Choice Canapés</b>	<b>\$24.00/dozen</b>
Small, decorative Bread Pieces, topped with Chef's Choice of Savory Garnish	
<b>Stuffed Phyllo Cups</b>	<b>\$24.00/ dozen</b>
Flaky mini Phyllo Cups filled with Walnuts, Grapes & Fresh Whipped Cream	
<b>Buffalo Mozzarella Veggie Skewer</b>	<b>\$24.00/ dozen</b>
Fresh Mozzarella, Grape Tomatoes, and Fresh Basil with a dash of Truffle Oil	

## Desserts

Desserts are priced per dozen with a minimum of one dozen per type or each with the serving number highlighted

<b>Red Velvet Cakes</b>	<b>\$36.00/dozen</b>
<b>Peanut Butter Pie</b>	<b>\$36.00/dozen</b>
<b>Tiramisu</b>	<b>\$36.00/dozen</b>
<b>Bourbon Black Cherry Cheesecake</b>	<b>\$36.00/dozen</b>
<b>Salted Caramel Vanilla Crunch (serves 14)</b>	<b>\$60.00</b>
<b>Fudgy Chocolate Cake (serves 14)</b>	<b>\$60.00</b>
<b>Granny Caramel Apple Pie (serves 14)</b>	<b>\$60.00</b>
<b>Kentucky Bourbon Pecan Pie (Serves 14)</b>	<b>\$60.00</b>
<b>Raspberry Brulee Cheesecake (serves 14)</b>	<b>\$50.00</b>
<b>Cheesecake with Berry Compote (serves 16)</b>	<b>\$33.00</b>
<b>Peach or Blueberry Pie (serves 8)</b>	<b>\$16.00</b>
<b>Housemade Devils Food Cake with Cream Cheese Frosting</b>	
Full cake (serves 50)	<b>\$125.00</b>
Half cake (serves 25)	<b>\$65.00</b>

Add Vanilla Bean Ice Cream to any Dessert for \$3.00 per person

# Dinner

## Carving Stations

Carving Stations prices are per serving unless otherwise stated.  
All served with Rolls & Butter

**Caramelized Country Ham** \$180.00  
Served with Honey Mustard  
Serves up to 50

**Beef Top Round** \$250.00  
Served with Mustard, Horseradish and Au Jus  
Serves up to 65

**Roast Turkey Breast** \$150.00  
Served with Red Wine Cranberry Relish and Honey Mustard  
Serves up to 25

**Carved Prime Rib** \$350.00  
Dry Rubbed Prime Rib with Fresh Herbs and Spices then  
Slow Roasted, served with Creamed Horseradish Sauce  
and Red Wine AuJus  
Serves up to 35

### Chef Attended Stations

**Ice Cream Sundae Bar** \$9.95 pp  
Vanilla & Chocolate Ice Cream, Hot Fudge, Caramel Sauce,  
Crushed Oreos, Heath Pieces, Gummy Bears, Salted  
Peanuts, Cherries and Whipped Cream.

**Crepe Station** \$9.95 pp  
Chef prepared Crepes with your choice of  
Cherry, Blueberry, Strawberry, Sliced Bananas, Caramel  
and Chocolate Sauces, filled with Sweetened Cream Cheese

# Dinner

## Dinner Buffets

Minimum of 20 people

ALL Buffets (Except BBQ Buffet) served with Specialty Rolls & Bread Display  
Salad Bar of Mixed Greens, Toppings & Dressing or Hand-Tossed Caesar Salad  
Choice of 2 sides, & Chef's Choice Dessert

2 Entrées: \$36.00 ~ 3 Entrées: \$44.00

### Old Faithful

#### Entrée Selections (Choose 2 or 3)

- Lemon Herb Grilled Chicken
- Carved Prime Rib with AuJus and Creamed Horseradish
- Honey Baked Salmon Fillets with a Balsamic Glaze
- Seared Choice Sirloin Steak with Cracked Pepper Cream Sauce

### The Vedauwo

#### Entrée Selections (Choose 2 or 3)

- Chicken Marsala
- Roasted Beef Tenderloin with Marchand de Vin
- Roasted Apple Cider Pork Loin with a Buttery Bourbon Glaze

### The Cowboy Frontier

#### Entrée Selections (Choose 2 or 3)

- Roast Pork Loin with a Caramelized Onion Bourbon Sauce
- Sautéed Chicken in a Walnut Pesto Cream Sauce
- Ruby Red Trout Braised in a Buttery Lemon Herb Sauce
- Slow Roasted Beef Brisket
- Three Cheese Vegetable Lasagna
- Pan Seared Chicken in Bacon Tarragon Cream Sauce

### Starch & Vegetable Sides (Choose 2)

- Mashed Yukon Gold Potatoes with Garlic and Chives
- Roasted Redskin Potatoes tossed in Olive Oil, Salt & Rosemary
- Mashed Potatoes & Gravy
- Cabernet Rice
- Candied Carrots
- Rigatoni Pasta with a Fire Roasted Tomato Marinara Sauce topped with Mozzarella Cheese and Fresh Basil
- Macaroni & Cheese with a 5 cheese blend
- Sautéed Green Beans in Garlic Butter & Sea Salt
- Steamed Broccoli
- Grilled Seasonal Vegetables
- Corn O'Brien
- Roasted Asparagus
- Green Bean Almondine

# Dinner

## Dinner Buffets

### BBQ Buffet

1 Entrée: \$18.95

2 Entrées: \$22.95

3 Entrées: \$26.95

### Entrée Selections (Choose 1, 2 or 3)

- BBQ Deboned Chicken Breast
- Pulled Pork
- Braised Beef Brisket

-Mashed Potatoes with Garlic and Chives or Mashed Potatoes & Gravy

-Macaroni & Cheese with a 5 Cheese Blend

-Bread Rolls, Corn Bread or Honey & Biscuits

-Corn on the Cob

-Fresh Tossed Salad

-Coffee, Tea & Water

-Dessert Choice of Brownie, Cookies or Cobbler

# Beverages

## Cash or Hosted Bars

### Call Brands

Includes Smirnoff Vodka™, Absolut™, Seagram's 7™, Beefeaters Gin™, Captain Morgan™, Bacardi Rum™, Dewar's™, Jack Daniels™, Jim Beam Bourbon™, Jose Cuervo Tequila™, Kamora, Amaretto, Peachtree Schnapps™, Domestic & Premium Bottled Beer, House Wines and Soft Drinks.

Spirits	\$6.00
Domestic Beer	\$4.50
Premium Beer	\$5.00
Wine	\$7.00
Soft Drinks	\$2.50

### Cash Premium Bar

Includes Grey Goose Vodka™, Highwater Vodka™, Tanqueray Gin™, Great Grey Gin™, Bacardi Rum™, Wyoming Whiskey™, Jameson™, Johnny Walker Black™, Makers Mark™, Jack Daniels™, Crown Royal™, Hornitos™, Jose Cuervo™, Disaronno™, Baileys™, Peachtree Schnapps™, Domestic & Premium Bottled Beer, House Wines and Soft Drinks.

Spirits	\$7.50
Domestic Beer	\$4.50
Premium Beer	\$5.00
Wine	\$6.50
Soft Drinks	\$2.50

\$75 Setup Fee applies to all Cash Bars.  
Bar set up fee will be waived if Bar revenue exceeds \$300.00.  
Bars under 20 people will receive cocktail service.  
Groups of 75 or more will require a 2nd Bar.



# Beverages

## Additional Beverage Services

Non-Alcoholic Punch Bowls (20 Cups)	\$25.00
Fruit Punch	
Non-Alcoholic Strawberry Daiquiri	
Orange & Pineapple	
<b>Additional Items</b>	
Champagne	\$25.00/Bottle
Champagne Toast	\$4.00/Person
Non-Alcoholic Cider	\$15.00/Bottle
Non-Alcoholic Cider Toast	\$2.00/Person
<b>House Wine</b>	\$25.00/Bottle
Pinot Noir, Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel	
<b>White Wine</b>	
Wild Horse Chardonnay	\$35.00
Murphy Goode Sauvignon Blanc	\$25.00
Cup Cake Pinot Grigio	\$25.00
<b>Red Wine</b>	
Acrobat Pinot Noir	\$40.00
3 Horse Ranch Reserve Merlot	\$40.00
3 Horse Ranch Certified Organic Cabernet Sauvignon	\$40.00
Alamos Malbec	\$38.00
Ravenswood Sonoma Old Vine Zinfandel	\$30.00
Dancing Bull Zinfandel	\$27.00
Alta Vista Classic Malbec	\$27.00
Domestic Keg	\$350.00
Premium Keg	Ask for price