SAMPLE WEDDING MENU
HORS D’OEUVRES RECEPTION
(45 minutes of service)
International and Domestic Cheeses with Assorted Party Crackers
Seasonal Vegetable Display Served with Gourmet Dips

DINNER RECEPTION
(One and a half hours of service)

SALADS (Choose One)
Caesar Salad Tossed with Parmesan Cheese and Garlic Croutons
Garden Salad with Fresh Vegetables and Choice of Dressings
Spinach Salad with Mushrooms, Hard Boiled Egg, Bacon and Poppy Seed Dressing

ENTRÉE (Choose Two)
Marinated and Grilled Chicken Breast
Chicken Marsala
Marinated Beef Tips with Peppers and Onions
4oz Grilled Sirloin Steak
Grilled Southern Pork Chop with Mushroom Gravy
Chicken Florentine
Atlantic Salmon – Grilled or Blackened
6oz Grilled Sirloin Filet

VEGETABLES (Choose One)
Green Bean Almandine
Lightly Seasoned Grilled Squash, Zucchini and Eggplant
Baby Spinach Sauteed with Virgin Olive Oil and Pine Nuts
Steamed Broccoli
Cauliflower and Carrots Tossed with Fresh Garden Herbs
Fire Roasted Sweet Corn

Menu's vary by location. Please contact hotel for more details.
SAMPLE BUFFET DINNER
(CONTINUED)

STARCHES (Choose One)
Garlic and Parmesan Smashed Potatoes
Olive Oil and Rosemary Roasted New Potatoes
Southern Style Baked Macaroni and Cheese
Baked Ziti
Long Grain Wild Rice
Garden Herb Rice with Vegetables
Wild Mushroom Risotto
Red Beans and Rice

BREADS (Choose One)
Fresh Baked Dinner Rolls
Sliced Garlic Toast
Fresh Baked Corn Bread Muffins
Warm Focchia Bread

CARVING STATION (Choose One)
Baked Ham
Turkey Breast
Roast Beef

PASTA STATION (Choose One)
Baked Ziti
Spinach Fettuccine
Garden Rotini

COFFEE AND ICED TEA

OTHER PACKAGE ADDITIONS
Dance Floor
Room Rental

FOR THE BRIDE AND GROOM
Presidential Suite
Bottle of Champagne
Chocolate Covered Strawberries
Breakfast for Two
Late Check Out

Menu's vary by location. Please contact hotel for more details.
SAMPLE PLATED DINNER MENU

HORS D’OEUVRES RECEPTION
(45 minutes of service)
International and Domestic Cheeses with Assorted Party Crackers
Seasonal Vegetable Display Served with Gourmet Dips

EACH ENTRÉE IS SERVED WITH:
Choice of Soup du Jour or Salad
Chef’s Selection of Starch and Market Fresh Vegetable
Fresh Baked Rolls and Cream Sweet Butter
Freshly Brewed Seattle’s Best Coffee and Iced Tea

SALADS (Choose One) OR SOUP DU JOUR
Boston Bibb with Hearts of Palm, Roma Tomatoes and Bermuda Onion
Caesar Salad with Garlic Croutons
Mixed Field Greens

ENTRÉE
Cedar Plank Grilled Salmon
Chicken Florentine
Chicken Parmesan
Roasted Pork Tenderloin
Marinated Sirloin Beef Tips

OTHER PACKAGE ADDITIONS
Dance Floor
Room Rental

FOR THE BRIDE AND GROOM
Presidential Suite
Bottle of Champagne
Chocolate Covered Strawberries
Breakfast for Two
Late Check Out

Menu's vary by location. Please contact hotel for more details.

www.HGI.com
SAMPLE PLATED DINNER MENU

PLATED ENTRÉES:
CEDAR PLANK GRILLED SALMON
CHICKEN FLORENTINE
CHICKEN PARMESAN
ROASTED PORK TENDERLOIN
MARINATED SIRLOIN BEEF TIPS
8oz GRILLED FLAT IRON STEAK

EACH ENTRÉE IS SERVED WITH:
Choice of Soup du Jour or Salad
Chef’s Selection of Starch and Market Fresh Vegetable
Fresh Baked Rolls and Cream Sweet Butter
Dessert
Freshly Brewed Seattle’s Best Coffee and Iced Tea

SALADS (Choose One) OR SOUP DU JOUR:
Boston Bibb with Hearts of Palm, Roma Tomatoes, and Bermuda Onion
Caesar Salad with Garlic Croutons
Mixed Field Greens Salad
Spinach Salad with Fresh Mushroom Slices, Crumbled Bacon, Sliced Onions and Tomatoes

DESSERTS (Choose One)
Tiramisu
New York Cheesecake
Ultimate Chocolate Cake
Chocolate Mousse
Deep Dish Pecan Pie
Ultimate Brownie

Menu’s vary by location. Please contact hotel for more details.

www.HGI.com
RECEPTION

HORS D’OEUVRES

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

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

CHICKEN EN CROUTE
Tender Chunks of All White Meat Chicken Sauteed in a White Wine Garlic Sauce, Wrapped in Puff Pastry and Served Golden Brown From a Silver Chaffing Dish

VEGETABLE CRUDITES
Fresh Seasonable Served with Select Dipping Sauces (Platter Services)

FRUIT AND CHEESE DISPLAY
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 Services)

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

CHICKEN BREAST TENDERS
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
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

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

MEDITERRANEAN PLATTER
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)

Menu’s vary by location. Please contact hotel for more details.
CASH BAR

HOUSE SELECTIONS
• Vodka
• Gin
• Rum
• Tequila
• Scotch
• Whiskey
• Shadow Ridge Wines
• Domestic Beer Selections

TOP SHELF SELECTIONS
• Tanqueray
• Captain Morgan
• Myers Dark
• Cutty Sark
• Jose Cuervo
• Skyy
• JackDaniels*
• Domestic & Imported Beer Selections
• Shadow Ridge Wines

PREMIUM SELECTIONS
• Bombay Sapphire
• Mt. Gay Eclipse
• Glenlivet 12 Year
• Patron
• Ketel One
• Makers Mark
• Crown Royal
• Jameson
• Domestic & Imported Beer Selections
• Premium Wine Selections

*Menu's vary by location. Please contact hotel for more details.