

CATERING MENU



BREAKFAST

Buffet

All Breakfast Buffets are served with premium Orange, Apple & Cranberry Juice, freshly brewed Regular & Decaffeinated Coffee, a selection of Tea, Milk & Ice Water.



Continental Breakfast

Sliced Seasonal Fruit

Selection of Individual Breakfast Cereals

Assortment of Danish Pastries, Bagels & Croissants

Served with Butter, Fruit Preserves, Honey & Cream Cheese

Hilton Garden Inn Breakfast

Scrambled Eggs

Breakfast Potatoes

Bacon or Sausage

Sliced Seasonal Fruit

Selection of Individual Breakfast Cereals

Assortment of Danish Pastries, Bagels & Croissants

Served with Butter, Fruit Preserves, Honey & Cream Cheese

Enhancements

May be added to any Buffet selection.

Flavored Greek Yogurt

A Selection of Vanilla, Strawberry & Blueberry

Served with Granola

Freshly Baked Muffins

Blueberry, Cinnamon-Sugar & Orange-Cranberry

Flap Jacks

Served with Maple Syrup

Add Blueberries or Chocolate Chips

Cinnamon Swirl French Toast

Served with Maple Syrup

Hot Biscuits & Gravy

Buttermilk Biscuits with Sausage Gravy

Homemade Breakfast Sandwiches

Fried Egg, American Cheese & Bacon or Ham on a Biscuit



BRUNCH

Buffet

All Brunch Buffets are served with premium Orange, Apple & Cranberry Juice, freshly brewed Regular & Decaffeinated Coffee, a selection of Tea, Milk & Ice Water.

Scrambled Eggs

Bacon or Sausage

Assorted Danish Pastries, Muffins & Croissants

Served with Butter, Fruit Preserves & Honey



Virginia Ham

OR

Roasted Turkey Breast



Pasta Primavera with Garlic Cream Sauce

OR

Penne with Marinara Sauce



Oven Roasted Potatoes

Seasonal Vegetable

Garden Salad with Assorted Dressing

Freshly Baked Rolls

Chef's Dessert Selection

Enhancements

Light & Fit

Fresh Berries & Sliced Seasonal Fruit

Yogurt Parfaits

Selection of Individual Breakfast Cereals

Assortment of Breads for Toasting

Variety of healthy Granola Bars

Omelet Station

Made to Order with the following Ingredients:

Farm Fresh Eggs, Egg Whites or Low Cholesterol Eggs

Assorted Cheeses, Ham, Bacon, Sausage, Mushrooms,

Onions, Peppers & Tomatoes

**Omelet Station requires a Chef Attendant*



BREAKS

Beverage Stations

Coffee Station

Freshly brewed Regular & Decaffeinated Coffee, a selection of Tea & Ice Water

Beverage Station

Assorted Soft Drinks, freshly brewed Regular & Decaffeinated Coffee, a selection of Tea & Ice Water

Energy Boost

Gatorade, Regular & Sugar-free Red Bull, an assortment of Monster Energy Drinks & Ice Water

Soft Drink Station

Coca-Cola, Diet Coke, Sprite & Ice Water



Breaks

All Breaks are served with freshly brewed Regular & Decaffeinated Coffee, a selection of Tea & Ice Water.

The Natural

Variety of healthy Granola Bars

Sliced Seasonal Fruit

Vanilla, Strawberry & Blueberry Greek Yogurt

Served with Granola

Sweet Treats

Individual servings of Fruit Medley

Freshly baked Cookies

Fudge Brownies

The Ballpark

Soft baked Pretzels with Mustard

Cracker Jacks & Potato Chips

"Green Monstah" Sugar Cookies with Buttercream Frosting

Movie Time

Buttered Popcorn

Assorted Movie Theater-style Candy

Tortilla Chips with Salsa, Nacho Cheese & Sliced Jalapeños



LUNCH BUFFETS

Deli Buffets

All Lunch Buffets are served with Assorted Soft Drinks & Ice Water.

Build Your Own Sandwich

Smoked Turkey, Pastrami, Honey Ham & Roast Beef

Sliced Swiss, American & Cheddar Cheese

Tomato, Onion, Lettuce & Pickles

A Selection of Breads & Rolls

Enhancements

Tuna Salad

Chicken Salad



Pre-Made Wraps Display

Smoked Turkey, Pastrami, Honey Ham & Roast Beef

Sliced Swiss, American and Cheddar Cheese

White and Wheat Wraps available

Specialty Wraps Display

Chicken Caesar Salad Wraps

Buffalo Chicken Wraps

Chipotle Steak Wraps



All Deli Selections include:

Garden Salad with Assorted Dressing

Pasta Salad or Potato Salad

Assorted Condiments

Chef's Dessert Selection



LUNCH BUFFETS

All Lunch Buffets are served with Assorted Soft Drinks & Ice Water.

South of the Border

Garden Salad with Assorted Dressing
Marinated Steak & Chicken Fajitas
Sautéed Peppers & Onions
Slow Cooked Black Beans in Tex-Mex Rice
Flour Tortillas
Salsa, Sour Cream, Guacamole & Shredded Cheddar Cheese
Sweet Churros dipped in Milk Chocolate



A Taste of Italy

Classic Caesar Salad
Freshly Baked Rolls
Garlic Bread
Penne Pasta served with Marinara Sauce
Chicken Parmesan
Bruschetta Halibut topped with Tomatoes, Basil & Garlic
Seasonal Vegetable
Chef's Dessert Selection



LUNCH BUFFETS

All Lunch Buffets are served with Assorted Soft Drinks & Ice Water.



Great American Grille

Garden Salad with Assorted Dressing
Hamburgers & Hot Dogs
Tomatoes, Lettuce & Red Onions
Sliced American & Cheddar Cheese
Italian Sausage served with Peppers & Onions
Corn on the Cob
Potato Salad
Chef's Selection of Dessert

Mediterranean Table

Traditional Greek Salad
Freshly Baked Rolls
Rice Pilaf
Balsamic Glazed Chicken with Tomatoes, Olives & Feta Cheese
Marinated Steak Tips
Seasonal Vegetable
Chef's Selection of Dessert



HORS D'OEUVRES

Based on one hour of service. Hors D'oeuvres can be set up as a Station or Passed by a server.

Beef Wellington

Philly Cheesesteak Spring Rolls

Bacon Wrapped Scallops

Coconut Shrimp

Crab Cakes
with Remoulade Sauce

Sesame Chicken
with Ginger Soy Sauce

Chicken Satay
with Peanut Glaze

Spanakopita

Stuffed Mushrooms
with Bread Crumbs



Cold Displays

Domestic & International Cheeses

Cheddar, Swiss, Monterey Jack & Brie
Served with Assorted Crackers

Vegetable Crudités

Carrots, Broccoli, Celery, Red & Green Peppers
Served with Ranch & Blue Cheese Dressing

Seasonal Fruit Platter

Berries, Melon & Pineapple

Breads & Spreads

French Bread, Pita Bread & Assorted Crackers
Served with Boursin Cheese, Hummus, Bruschetta and
Spinach & Artichoke Dip

Antipasto

A Variety of Cured Meats, Fresh Mozzarella, Olives &
Roasted Red Peppers

DINNER BUFFETS

All Dinner Buffets are served with Assorted Soft Drinks, freshly brewed Regular & Decaffeinated Coffee, a selection of Tea & Ice Water.

Cape Cod Spread

Garden Salad with Assorted Dressing

Freshly Baked Rolls

New England Clam Chowder

New England Stuffed Chicken with a Cranberry Bread Stuffing

Finished with a Creamy Champagne Sauce

Baked Halibut topped with Buttery Cracker Crumbs

Served in a Lemon Pepper Butter Sauce

Rice Pilaf

Seasonal Vegetable

Boston Cream Pie



A Taste of Italy

Classic Caesar Salad

Freshly Baked Rolls

Garlic Bread

Penne Pasta served with Marinara Sauce

Chicken Parmesan covered in Mozzarella Cheese

Bruschetta Halibut topped with Tomatoes, Basil & Garlic

Seasonal Vegetable

New York style Cheesecake with Strawberry Drizzle



DINNER BUFFETS

All Dinner Buffets are served with Assorted Soft Drinks, freshly brewed Regular & Decaffeinated Coffee, a selection of Tea & Ice Water.



Surf & Turf

Garden Salad with Assorted Dressing
Grilled Salmon Filet in a delicate White Wine Sauce
Marinated Steak Tips
Oven Roasted Potatoes
Green Beans
Chef's Dessert Selection

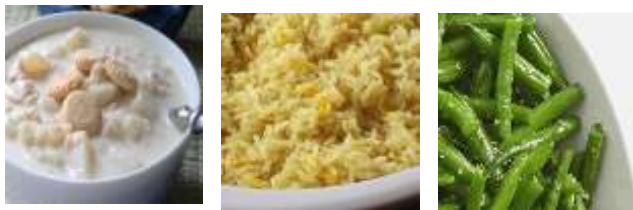
French Bistro

Spinach Salad with Mushrooms, Tomatoes & Red Onions
Served with Assorted Dressing
Freshly Baked Rolls
Beef Bourguignon
Roasted Chicken in a Lemon Herb Butter Sauce
Egg Noodles
Green Beans
Chef's Dessert Selection



build your own DINNER BUFFET

All Dinner Buffets are served with freshly baked Dinner Rolls, Appetizer course, selection of one Starch & Vegetable with Chef's Dessert Selection. Assorted Soft Drinks, freshly brewed Regular & Decaffeinated Coffee, a selection of Tea & Ice Water are also provided.



Appetizer

Clam Chowder

Chef's Soup du Jour

Garden Salad with Assorted Dressing

Classic Caesar Salad

Starch

Oven Roasted Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Vegetable

Broccoli

Green Beans

Asparagus

New England Chicken

Baked with Cranberry Bread Stuffing finished with a creamy Champagne Sauce

Boston Baked Halibut

Topped with Buttery Cracker Crumbs served in a Lemon Pepper Butter Sauce

NY Strip Steak

USDA prime cut, grilled & seasoned with Demi Glace

Chicken Piccata

Sautéed Chicken Breast in a rich Lemon Butter Caper Sauce

Steak Tips

Marinated to perfection in our House Spices then cooked over an open flame

Salmon

Grilled Filet in a delicate White Wine Sauce

Chicken Cordon Bleu

Savory Breaded Chicken Breast stuffed with Virginia Ham, Swiss Cheese & Dijon Mustard

Beef Brisket

Certified Angus Beef slow smoked in a Bourbon glaze

Baked Ziti with Broccoli

Tossed with Red Peppers & Mushrooms in Alfredo Sauce

Does not come with a starch



PLATED DINNER ENTRÉES

All Plated Dinners are served with freshly baked Dinner Rolls, Appetizer course, selection of one Starch & Vegetable with Chef's Dessert Selection. Assorted Soft Drinks, freshly brewed Regular & Decaffeinated Coffee, a selection of Tea & Ice Water are also provided.

Appetizer

- Clam Chowder
- Chef's Soup du Jour
- Garden Salad with Assorted Dressing
- Classic Caesar Salad

Starch

- Oven Roasted Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf

Vegetable

- Broccoli
- Green Beans
- Asparagus



New England Chicken

Baked with Cranberry Bread Stuffing finished with a creamy Champagne Sauce

Boston Baked Halibut

Topped with Buttery Cracker Crumbs served in a Lemon Pepper Butter Sauce

Steak Tips

Marinated to perfection in our House Spices then cooked over an open flame

Salmon

Grilled Filet in a delicate White Wine Sauce

Chicken Piccata

Sautéed Chicken Breast in a rich Lemon Butter Caper Sauce

Meat Lasagna

Pasta Layered with fresh Bolognese Sauce & Mozzarella Cheese
Does not come with a starch

Vegetarian Lasagna

Hearty mix of Carrots, Broccoli, Spinach, Onions, Tomato Sauce & Mozzarella Cheese
Does not come with a starch

Baked Ziti with Broccoli

Tossed with Red Peppers & Mushrooms in Alfredo Sauce
Does not come with a starch

STATIONS

Carving Stations & Pasta Stations require a Chef Attendant.



Roasted Turkey Breast

Served with Gravy
Serves 40-50 people

Spiral Baked Ham

Served with Mustard Cream Sauce & Bourbon Sauce
Serves 40-50 people



Beef Tenderloin

Served with Demi Glace & Horseradish Cream Sauce
Serves 25 people

Salad Bar

Mixed Greens, Baby Spinach and Romaine Lettuce with Chicken, Ham, Bacon, Cheddar Cheese, Mushrooms, Carrots, Cucumbers, Tomatoes, Onions & Croutons
Choice of two Salad Dressings: Balsamic, Ranch, Blue Cheese, Cranberry Vinaigrette, Caesar or Honey Mustard



Pasta Station

Penne, Farfalle and Fettuccini Pasta sautéed to order with Chicken, Ham, Bacon, Red & Green Peppers, Mushrooms, Asparagus, Tomatoes & Onions
Choice of two Sauces: Marinara, Pesto or Garlic Cream Sauce



BEVERAGE PACKAGES

All services require a fee of \$100.00 per Bartender, for four hours of service.

Cash Bar

Wine by the Glass
Premium & Domestic Beer
House Shelf Spirits
Premium Spirits
Soft Drinks



Hosted Bar

Beer & Wine – First Hour
Beer & Wine – Each Additional Hour
Beer, Wine & House Shelf Spirits – First Hour
Beer, Wine & House Shelf Spirits – Each Additional Hour



Mimosa Bar

Champagne & Orange Juice



AUDIO VISUAL

LCD Projector

8' Projection Screen

Polycom (Conference Telephone)
(Plus any long distance charges)

Wireless Handheld Microphone

Wireless Lavalier Microphone

External Computer Speaker

Sound Patch (House Sound)

Whiteboard with Markers

Flipchart with Markers

Easel

Laser Pointer

Extension Cord

Power Strip

Stage

On-Site A/V Technician
(Minimum of four hours)

