



HILTON GARDEN INN

WASHINGTON, DC DOWNTOWN

CATERING MENU

815 14TH STREET, NW
WASHINGTON, DC 20005
202.521.1607

BREAKFAST BUFFETS

CLASSIC CONTINENTAL \$22 PP

Selection of Croissants, Muffins and Breakfast Breads
Served with Fresh Whipped Cream, Butter and Jams
Sliced Seasonal Fresh Fruits
Assorted Cereals and Milk
Orange Juice
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices

EUROPEAN PANACHE \$26 PP

Croissants, Breakfast Breads, Artisan Bread, Assorted Jams, Charcuterie and Cheese Plate, Hard Boiled Eggs
Orange Juice
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices

RISE AND SHINE \$29 PP

Selection of Croissants, Muffins and Breakfast Breads
Served with Fresh Whipped Cream, Butter and Jams
Sliced Seasonal Fresh Fruits
Scrambled Eggs
Breakfast Potatoes
Choice of Crisp Pork Bacon or Pork Sausage Links
Assorted Cereals and Milk
Orange Juice
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices

BREAKFAST SANDWICHES \$72 DZ

(Choose one of each for one dozen egg sandwiches)

BREAD

Croissant
Bagel
Brioche

MEAT

Applewood smoked bacon
Turkey sausage
Turkey bacon

CHEESE

American, Swiss
Provolone, Pepper Jack

HEALTHY BREAKFAST WRAP \$78 DZ

Hearty Egg Whites with Peppers, Onions, Spinach, Mushrooms and Tomatoes Wrapped in a Fresh Flour Tortilla

Add Turkey Sausage or Crisp Pork Bacon **\$82 DZ**

A CHANCE TO ENHANCE

GREEK YOGURT STATION \$14 PP

Plain and Vanilla Greek Yogurt
with Berries, Honey and Granola

COLD PRESSTEEL CUT OATMEAL \$12 PP

Dried Fruit and Berries, Brown Sugar and Cinnamon

BELGIAN WAFFLES \$12 PP

Rainbow and Chocolate Sprinkles, Strawberry and Blueberry Compote, Maple syrup, Nutella and Fresh Whipped Cream

ASSORTED DONUTS \$36 DZ

BAGELS & CREAM CHEESE \$42 DZ

BEVERAGE PACKAGES

AM AND PM COFFEE SERVICE \$20 PP

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices

ALL DAY BEVERAGE SERVICE \$32 PP

AM, Mid-Morning and PM

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices
Assorted Regular and Diet Soft Drinks
Iced Tea

PLATED BREAKFAST \$25PP

Oatmeal, Scrambled Eggs and Mixed Berries

Deluxe Breakfast - Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes, Biscuit

Pancakes - Short Stack with Scrambled Eggs, Applewood Smoked Bacon

Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea with Lemon Slices and Honey
Orange Juice
\$25.00 per person

PM BREAKS

REFRESHMENTS BREAK

Assorted Regular and Diet Soft Drinks, Bottled Waters
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices
\$18.00 per person

REJUVINATE YOUR SENSES

Assorted Individual Bags of Potato Chips, Granola Bars and Power Bars
Red Bull Energy Drinks, Dunkin Donuts Flavored Iced Coffee
Assorted Regular and Diet Soft Drinks, Still Bottled Waters
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices
\$23.00 per person

SWEET & SALTY BREAK

Chocolate Chip Cookies, Sweet and Salty Trail Mix
Assorted Bags of Chips, Popcorn and Doritos
Assorted Regular and Diet Soft Drinks, Bottled Waters
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices
\$24.00 per person

SWEET TOOTH BREAK

Select Two Sweet Treats: Chocolate Chip Cookies, Chocolate Chip Brownies
Peanut Butter Cookies, Macadamia Nut and White Chocolate Cookies
Assorted Regular and Diet Soft Drinks, Bottled Water
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices
\$22.00 per person

HEALTHY BREAK

Mediterranean Hummus served with Pita Breads and veggies
Fresh sliced fruit display
Assorted sparkling flavored waters
Assorted Regular and Diet Soft Drinks, Bottled Water
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices
\$25.00 per person

DC FIESTA BREAK

Warm Queso and Fresh Guacamole
Salsa, Sour cream, Jalapeno
Freshly Made Tortilla Chip and Vegetable Chips
Assorted Regular and Diet Soft Drinks, Bottled Water
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices
\$26.00 per person

5TH INNING STRETCH

Ball Park Beef Hot Dogs
Individual Bags of Peanuts, Soft Pretzels and Mustard
Individual Bags of Buttered Popcorn
Assorted Regular and Diet Soft Drinks, Bottled Water
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices
\$26.00 per person

BREAK ENHANCEMENTS

Assorted Regular and Diet soft Drinks	\$4.50 each
Bottled Water	\$4.00 each
Sparkling Water	\$5.00 each
San Pellegrino Flavored Water	\$6.00 each
Regular Coffee	\$70.00/gallon
Decaffeinated Coffee	\$70.00/gallon
Assorted Herbal Teas	\$70.00/gallon
Iced Tea	\$34.00/carafe
Lemonade	\$34.00/carafe
Whole Fruit	\$4.00 each
Assorted Breakfast Bars	\$4.00 each
Energy Bars	\$4.00 each
Chocolate Chip Cookies	\$42.00/dozen
Sugar Cookies	\$42.00/dozen
Chocolate Chunk Brownie	\$42.00/dozen
Individual Bags of Potato Chips	\$45.00/dozen
Individual Bags of Popcorn	\$45.00/dozen
Assorted Candy Bars	\$44.00/dozen

SOUPS SALADS SANDWICHES

HOMEMADE SOUP (CHOOSE ONE)

SELECTIONS MAY VARY BASED ON SEASON

TOMATO BISQUE

CRAZY CORN

SAUSAGE AND KALE

NEW ENGLAND CLAM CHOWDER

SALADS (CHOOSE ONE)

GARDEN MIX

Mixed Greens Salad with Cherry Tomatoes, Red Onion, Cucumbers, Carrots and Balsamic Vinaigrette

CAESAR

Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Creamy Caesar Dressing

ARUGULA SALAD

3 Springs Fruit Farm Apples, Walnuts, Bacon, Blue Cheese, Champagne Vinaigrette

BEET SALAD

Kale, Golden Raisins, Lemon Vinaigrette, Grilled Country Bread

DESSERT (CHOOSE ONE)

NY Style Cheesecake

Flourless Chocolate Cake (gluten free)

Iced Tea

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices

SANDWICHES (CHOOSE TWO)

HOT SANDWICHES

CRABCAKE SANDWICH

Maryland Crab, Tomato and Chopped Romaine, Zesty Remoulade

NASHVILLE HOT CHICKEN

Marinated Chicken Thigh, Pickles Served on Texas Toast

PORK BELLY

Pork Belly, Arugula, Tomatoes, Pickled Jalapeno, Hoisin Sauce

MOBLEY BURGER

Brioche Bun, Lettuce, Tomato, Onion

COLD SANDWICHES

SMOKED TURKEY

Boars Head Smoked Turkey, Brioche Bun, Avocado, Bacon, Chipotle Aioli

HAM AND SWISS

Boars Head Ham, Swiss Cheese, Lettuce, Tomato and Onion

TUNA SALAD

Yellowfin Tuna Salad, Red Onion, Wheat Bread

SANDWICH WRAPS

VEGGIE WRAP

Roasted zucchini and Squash, Arugula, Goat Cheese, with Balsamic Dressing

ROAST BEEF WRAP

Roast Beef, Blue Cheese, Arugula, Green Apple

CHICKEN CAESAR SALAD WRAP

Grilled Chicken, Parmesan Cheese, Romaine

\$45.00 per person

LUNCH BUFFET

SALAD AND DELI BUFFET

MIXED GREENS SALAD

Tomatoes, Red Onions, Cucumbers, Carrots, Croutons
Choice Of Two: Ranch, Oil & Vinegar and Balsamic
Vinaigrette Dressing

DELI BOARD

Choose From White, Whole Grain Wheat, Honey Oat
and Rye Bread

Sliced Roast Beef, Roasted Honey Ham, Roasted Turkey,
Capicola Salami

Served with Potato Chips, Roasted Vegetable Salad and
Tuna Salad

DESSERT

Freshly Baked Cookies and Brownies
\$42.00 per person

MEDITERRANEAN DELI

PITA SPREAD

Pita and Flat Bread Served with Tabbouleh, Hummus,
Greek Couscous Salad, Roasted Red Pepper Spread,
Tzatziki

SALAD BAR

Choose Two:
Arugula, Baby Kale, Spinach, Romaine

Toppings to include, Red Peppers, Olives, Tomatoes,
Cucumbers

Grilled Chicken and Lamb

DESSERT

Baklava
\$46.00 per person

All Buffet Includes:

Iced Tea
Freshly Brewed Regular Coffee, Decaffeinated Coffee and
Herbal Teas with Honey and Lemon Slices

*CHEF ATTENDANT IS REQUIRED @\$ 100.00 ++ EACH
FOR THE PASTA, SOUTH OF THE BORDER AND MOM'S
GRILLED CHEESE STATION.*

PASTA STATION

(CHEF ATTENDANT REQUIRED)

PASTA

Penne and Cavatelli

SAUCE (CHOOSE TWO)

Classic Marinara, Creamy Alfredo, Pesto, Bolognese

VEGGIES

Peppers, Onions, Sliced Mushrooms

SIDES

Homemade Focaccia Bread And Classic Caesar Salad

DESSERT

Tiramisu
\$50.00 per person

SOUTH OF THE BORDER

(CHEF ATTENDANT REQUIRED)

FAJITA STATION

Grilled Chicken, Flank Steak, Assorted Peppers,
Red Onions with Corn Tortillas
Chips and Dip with Salsa and Guacamole

MEXICAN SALAD

Chopped Romaine, Avocado, Tomatoes, Shredded
Cheese, Cucumbers and Corn
with Lime Vinaigrette Dressing

DESSERT

Tres Leches Cake
\$48.00 per person

MOMS GRILLED CHEESE

(CHEF ATTENDANT REQUIRED)

TOMATO SOUP & MIXED GREENS SALAD

Tomatoes, Red Onions, Cucumbers, Carrots, Croutons,
Choice of two Dressings, Ranch, Vinegar and Oil and
Balsamic Vinaigrette Dressing

MADE TO ORDER GRILLED CHEESE

White or Wheat Bread, Swiss, Pepperjack, Cheddar,
Provolone Cheese, Bacon, Mushrooms, Jalepenos and
Tomatoes

DESSERT

Assorted Cupcakes
\$43.00 per person

BUILD YOUR OWN DINNER BUFFET

SALAD

(CHOOSE ONE)

MIXED GREENS

Spring Mix With Heirloom Tomatoes, Cucumbers, Feta Cheese, And A Balsamic Vinaigrette

ARUGULA SALAD

3 Springs Fruit Farm Apples, Walnuts, Bacon, Blue Cheese, Champagne Vinaigrette

CASEAR SALAD

Romaine Lettuce, Croutons, Caesar Dressing, Parmesan Cheese

STARCH

(CHOOSE ONE)

(additional \$5 person for second starch)

MASHED POTATOES

Yukon Gold Mashed Potatoes

ROASTED FINGERLING POTATOES

Herb Roasted With Caramelized Onions

MAC AND CHEESE

Cavatelli Pasta, Mornay Cheese, With A Panko Crust

SAFFRON RICE

Basmati Rice with Saffron, Smoked Paprika, Sea Salt

All Buffet Includes:

Iced Tea

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices

\$75 per person

ENTRÉE

(CHOOSE TWO)

PRIME RIB

Slow roasted herb crusted sliced

MARYLAND CRAB CAKES

jumbo lump meat crab cakes

HERB ROASTED CHICKEN

Roasted chicken breasts served with a marsala and wild mushroom sauce

SCOTTISH SALMON

Roasted Scottish salmon in a citrus beurre blanc

VEGETABLE

(CHOOSE ONE)

(additional \$5 person for second vegetable))

FRENCH GREEN BEANS

herb butter

ROASTED BROCCOLINI

Olive oil, garlic and crushed red pepper

GRILLED ASPARAGUS

Lemon butter

RATATOUILLE

Roasted vegetables in a tomato sauce

DESSERT

(CHOOSE ONE)

(additional \$7 person for second dessert)

Carrot Cake

Flourless Chocolate Silk Cake

Seasonal Cheesecake

(additional \$8 person)

CUPCAKES

ASSORTED PETITE FOURS

PLATED DINNER

STARTER

GARDEN GREENS SALAD

Tomatoes, Red Onions, Cucumbers, Carrots, Croutons
Balsamic Vinaigrette Dressing

CAESAR SALAD

Shaved parmesan, herb croutons, romaine and Caesar dressing

APPLE CHEDDAR SALAD

Apple, Cheddar, maple- walnut crunch, baby arugula and apple cider vinaigrette
Additional \$3.95 per person

SOUP

Roasted Cherry Tomato Bisque

ENTREE SELECTION

GRILLED VEGETABLE PASTA PRIMAVERA

Cavatappi, Alfredo, Grilled Vegetables, Spinach, Tomatoes, Shaved Parmesan Cheese and Fresh Basil
\$55.00 per person
Add chicken at additional \$6.95 per person

MARYLAND CRAB CAKES

jumbo lump meat crab cakes
\$68.00 per person

HERB ROASTED CHICKEN

Roasted chicken breasts served with a marsala and wild mushroom sauce
\$60.00 per person

SCOTTISH SALMON

Roasted Scottish salmon in a citrus beurre blanc
\$65.00 per person

PRIME RIB

Slow roasted herb crusted sliced
\$70.00 per person

NEW YORK STRIP

Whipped Mashed Potato, French Beans and Peter Luger Sauce
\$75.00 per person

DESSERT

Chocolate Volcano Cake with Chocolate Gelato
French Toast Bread Pudding with a Rum Sauce
Duo of Sorbets or Gelatos
Creamy Cheesecake
Whip Cream and Strawberries

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas with Honey and Lemon Slices

Prices are exclusive of room rental, 22% service charge and 10% tax
Hilton Garden Inn Washington DC Downtown | 815 14th Street NW, Washington, DC 20005

HORS D'OEURVES

Minimum of 25 Pieces

(++ \$75 as passed for attendant fee)

HOT

GRILLED BLACK PEPPER SHRIMP \$4.00 per piece
arugula and pickled jalapeno

VEGGIE SPRINGROLL \$3.00 per piece
Cabbage, Asian vegetables, mushrooms and spices in a crispy egg roll wrapper

PRIME RIB WRAPS \$4.00 per piece
grilled rare prime rib wrapped in bibb lettuce with horseradish aioli

CHICKEN EMPANADAS \$4.00 per piece
Herb aioli

WRAPPED SCALLOPS \$7.00 per piece
Scallops wrapped in bacon

CRAB CROQUETTE \$5.00 per piece
Panko crusted Maryland crab croquette

COLD

SCOTTISH SALMON TARTAR \$3.00 per piece
Scottish salmon, olive oil, fine herbs served on a rice cracker

TUNA TARTAR \$4.00 per piece
Yellowfin tuna, olive oil, fine herbs served on a rice cracker

SHRIMP COCKTAIL \$4.00 per piece
Platter of jumbo shrimp with sides of cocktail sauce and Old Bay Seasoning

SOUTHERN STYLE DEVEILED EGGS \$4.00 per piece
Farm fresh local eggs garnished with paprika and bacon

DISPLAY

FRUIT & CHEESE DISPLAY \$14.00 per person
An array of artisan and domestic cheeses, served with baguettes and water crackers, accompanied by assorted fresh berries and sliced apples

VEGETABLE CRUDITES \$12.00 per person
An Array of Sliced Fresh Vegetables with Assorted Dips

ASSORTED CUPCAKE BAR \$11.00 per person (2 pieces per person)
Assortment of cupcakes

LIBATIONS

OPEN BAR

CALL BRANDS

\$20 PP / \$12 PP each additional hour

Svedka, Beefeater, Bacardi, Dewar's, Seagram's 7, Jim Beam, Yuengling Lager, Bud Lite

PREMIUM

\$22 PP / \$14 PP each additional hour

Ketel One, Tanqueray, Myers Dark, Chivas Regal, Crown Royal, Makers Mark, Yuengling Lager, Bud Lite, Stella Artois, Corona

CASH BAR

Per drink, includes tax and gratuity

CALL COCKTAIL \$10

PREMIUM COCKTAIL \$12

HOUSE WINE GLASS \$9

DOMESTIC BEER \$8

IMPORTED BEER \$9

SOFT DRINKS \$4

JUICES \$5

SPARKLING WATER \$6

BEER & WINE

RED AND WHITE

\$16 PP / \$10 PP each additional hour



BLOODY MARY'S & MIMOSA BAR

\$14 PP / \$10 PP each additional hour

Start your morning off right with spicy and regular Bloody Mary's with celery sticks.

Flutes of chilled sparkling wine with assorted juices.

BARTENDER FEES

FIRST THREE HOURS \$150

PER ADDITIONAL HOUR \$25

NON-ALCOHOLIC BEVERAGES ARE INCLUDED IN THE BAR PACKAGES.