



Catering Menu





WELCOME TO THE GARDEN

Dear Valued Guest,

The Hilton Garden Inn of Denton is conveniently located off Interstate I-35. Just a few minutes of travel to the historical downtown Denton, Texas Woman's University, and the University of North Texas. The A-Train Station is within a nine minute walk from our property, offering guests traveling opportunities to many Dallas-Fort Worth locations. The Golden Triangle Mall and several shopping entities are located within a mile of our hotel.

With our contemporary, bright and airy décor, you will find over 2,000 square feet of meeting space capable of accommodating various business meetings, conferences, and celebrations. Our hotel offers 52 Double Queen Rooms, 35 King Rooms, and 14 King Suites. Detail-oriented and hospitable staff trained to entertain your guest's needs will welcome you. Our culinary team from the Garden Grille creates flavorful and distinctive dishes from our vast and customizable catering menus sure to please any palate. Our full-service bar with knowledgeable bar staff are prepared to cater to any cocktail needs. Special occasions, meetings and celebrations—at the Hilton Garden Inn of Denton 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 and Meeting Room Services. If you have any questions, please feel free to contact our Sales Team at any time. Thanks for making us a part of your plans, and Welcome to Hilton Garden Inn of Denton!

Jay Darsie

General Manager

Hilton Garden Inn

3110 Colorado Blvd, Denton, TX 76210

940-891-4700



General Information These menu selections are just a sampling of what we can offer. Our culinary staff can and will customize a menu to fit your needs. Whether your plans call for a small reception or a gourmet dinner we will work with you every step of the way to exceed your expectations.

Guarantees At least 2 weeks before your event, you must inform us, in writing, of the exact number of people who will attend your event. You will be charged based on the event guarantee that you give us.

Alcoholic Beverage Service Due to state law, you may not bring into the Hotel alcoholic beverages. You must obtain prior approval from us before you bring in any food or non-alcoholic beverages from outside sources. Offered on Property is an in-room bar, where guests can pay cash or it can be hosted by the event planner. The Hotel Garden Grill Restaurant also serves as a bar for events in the event you would not like to host an in-room bar. Please ask our catering team for more questions.

Payment Procedures Unless you have established credit in advance with us, you will pay the entire contract price in cash, certified check or credit card on for before event. Payment method is required at time of signing and returning contract. If you have established credit, payment in full will be due within thirty days receipt of the bill. All undisputed charges not paid within thirty days of receipt of a final invoice will be subject to interest accruing at the rate of 1.5% per month, or the maximum amount allowed by law, whichever is less.

China Services All Silverware, glasses and plates are included and no additional charge.

Napkin Services White, Brown, Black, Red **No Additional Charge for use of In-House Table Cloths*

Table Clothes White, Tan, Teal, Chocolate Brown

** Chocolate Brown Table Cloths are only utilized for Round Tables and Skirts*

**No Additional Charge for use of In-House Table Cloths*

Table Skirting White and Brown

Table Décor 8" Mirrors, Clear Glass Bowls filled with rocks and a succulent (Ask for other in house options)
White Votive Candles

Bartender \$75 bartender fee with in room floating bar

Dance Floor 16 X 16 Dancefloor which can be adjusted to size

**Contractors Such As Limousines & DJ's are Third Party Vendors Which Guests Must Contract with Directly. We Assume No Liability for their Services.*

**No Outside Food or Alcohol is Allowed in Banquet, Bar, & Restaurant Areas Compliant to State Code. A Charge of \$100 will be assessed to the Guest if Outside Alcohol is discovered during or Following the Event.*

**We do Allow Elaborately Decorated Specialty Cakes to be supplied by a Third Party Vendor such as Candy Haven. Our on-site Catering Services are able to*



Breakfasts Buffets

CONTINENTAL

Assorted Danishes, Muffins, & Bagels. Served with Cream Cheese, Assorted Jellies, Juices, & fresh-brewed Coffee.

HEALTHY START

Chilled Orange, Apple, and Cranberry Juices, Fresh Seasonal Fruit, Bananas, and Yogurt, Granola and fruit bars, Hot and Cold Cereals, Freshly Brewed Coffee and Selection of Specialty Teas.

DELUXE CONTINENTAL

Assorted Danishes, Muffins, & Bagels. Served with Cream Cheese, Assorted Jellies, seasonal Fresh Fruit, Cold Cereals and Milk, Juices, and fresh-brewed Coffee.

GREAT AMERICAN BUFFET

Farm fresh Scrambled Eggs, Breakfast Potatoes, Bacon, Sausage Links, and Biscuits & Gravy. Accompanied with Danishes, Muffins, & Bagels. Served with Cream Cheese, Assorted Jellies, seasonal Fresh Fruit, Juices, & fresh-brewed Coffee.

TEX-MEX BUFFET

Farm fresh Scrambled Eggs, Bacon, Chorizo, Refried Beans, & Flour Tortillas. Accompanied with Domingo's Famous Salsa, shredded Cheddar Cheese, & Pico De Gallo. Served with seasonal Fresh Fruit, Juices, & fresh-brewed Coffee.

TRADITIONAL ARRAY

Farm fresh Scrambled Eggs, Bacon, Sausage Links, Silver Dollar Pancakes, & French toast slices. Accompanied with assorted Danishes, Muffins, & Bagels. Served with Cream Cheese, Assorted Jellies, Sugar-free & Regular Syrup, seasonal Fresh Berries & Fruit, Juices, & fresh-brewed Coffee.



Luncheon Deli Options

DENTON DELI BUFFET BAR

Includes a Choice of One Side:

Picnic Potato Salad, Homemade Seasoned Potato Chips, OR a Festive Fruit Salad.

Includes a Choice of One Soup:

Potato Bacon, Tomato Basil, OR Broccoli Cheese.

Includes a Choice of One Side:

Platter of Sliced Roast Beef, Smoked Turkey, & Ham OR Chicken Salad, Tuna Salad and Sliced Sirloin Beef. Accompanied with Wheatberry, Traditional White, & Croissants.

Joined with an Array of American, Provolone & Swiss Cheese. Plus crisp Lettuce, Tomatoes, Onions, & Pickles. Fresh Baked Assorted Cookies & Chocolate Decadent Brownies for Dessert.

BOX LUNCH

Includes a Napkin, a Bag of Chips, & a Choice of an Assorted Fresh Baked Cookie OR Whole Fruit.

Please Choose from the Following Sandwiches:

Chicken Salad Croissant

Roast Beef on Rye

Smoked Turkey on Wheatberry Bread

Ham & Swiss on Traditional White Bread



Served Luncheon Options

ENTRÉES:

NEW YORK DELI SANDWICH.....

GRILLED CHICKEN SANDWICH.....

SMOKED TURKEY CLUB

HAM AND SWISS PANINI.....

FIESTA CHICKEN WRAP

FRENCH DIP

EACH ENTRÉE IS SERVED WITH:

Choice of Soup du Jour or Garden Salad

Homemade Potato Chips

Dessert

Freshly Brewed Coffee and Iced Tea

SALADS (Choose One) OR SOUP DUJOUR:

Mixed Green Salad

Cesar Salad

Greek Salad

DESSERTS (Choose One):

New York Style Cheesecake

Chocolate Cake

Carrot Cake

Chocolate Dipped Strawberries

Assorted Dessert Bars



Served Luncheon and Dinners Options

ENTRÉES:

GRILLED SALMON

CHICKEN CORDON BLEU

CHICKEN PARMESAN

ROASTED PORK TENDERLOIN

MARINATED SIRLOIN BEEF TIPS

8 OZ GRILLED FLAT IRON STEAK

EACH ENTRÉE IS SERVED WITH:

- Choice of Soup du Jour or Garden Salad
- Chef's Selection of Starch and Market Fresh Vegetable
- Fresh Rolls and Cream Sweet Butter
- Dessert
- Freshly Brewed Coffee and Iced Tea

SALADS (Choose One) OR SOUP DUJOUR:

- Mixed Green Salad
- Cesar Salad
- Greek Salad

DESSERTS (Choose One):

- New York Style Cheesecake
- Chocolate Cake
- Carrot Cake
- Chocolate Dipped Strawberries
- Assorted Dessert Bars

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.



Luncheon and Dinner Buffets Options

COMFORT CUISINE BUFFET.....

Includes:

- Tossed Green Salad
- Ranch & Italian Dressing
- Steamed Vegetable Medley
- Assorted Bakery Rolls & Butter

Entrées: (Choice of two)

- Chicken Marsala
- Sliced Roast Beef with Mushroom Sauce
- Pan-seared Tilapia with Lemon-herb Sauce
- Pecan-crusted Chicken with Orange Basil Butter

Dessert:

- Chef's Choice

MEDITERRANEAN CHICKEN.....

Grilled Breast Of Chicken Topped with Tomatoes, Olives, Capers and Mozzarella Cheese, Served with Seasonal Vegetables and Herbed Red Skin Potatoes. Served with Mixed Greens Salad. Ice Tea and Chef's Choice of Dessert.

AMERICAN GRILL.....

Entrées:

- Char-broiled Hot Dogs
- Black Angus Hamburgers
- Includes a Choice of Two Sides:*
- Homemade Seasoned Potato Chips
- Sautéed Green Beans
- Mouth-Watering Macaroni & Cheese

Served With:

- American & Swiss Cheese
- Crisp Lettuce, Tomatoes, & Onions

Warm Peach Cobbler for Dessert with Vanilla Ice Cream

SOUTHWEST GRILLED CHICKEN.....

Chicken Breast topped with Pepper Jack Cheese, Pico de Gallo, fresh Avocado, & Mild Salsa Cream Sauce. Served with Spanish Rice & Grilled Vegetables. Served with Mixed Greens Salad. Ice Tea and Chef's Choice of Dessert.



Luncheon and Dinner Buffets Options

PASTA BUFFET.....

Caesar Salad
Hearty Minestrone Soup
Garlic Baguettes

Entrées:

Naked Spaghetti and Penne
Toppings of Bolognese Sauce and Chicken Alfredo Sauce

Or a Choice of one pasta dish:

Meatballs & Pasta
Cheese Raviolis with Pesto Sauce
Chicken Parmesan
Beef Lasagna
Vegetarian Lasagna
Chef's Choice of Dessert

BBQ BUFFET.....

Includes a Choice of Two Sides:

Picnic Potato Salad
Tangy Cole Slaw
Sautéed Green Beans
Maple Baked Beans
Corn on the Cob

Served with:

Tossed Green Salad with Ranch & Italian Dressing
Savory Barbeque Sauce
Sliced Brisket
Baked BBQ Chicken

Warm Peach Cobbler for Dessert

TEX MEX BUFFET.....

Homemade Tortilla Soup
Platter of Shredded Lettuce, chopped tomatoes, corn, cilantro, salsa sour cream, &
Shredded Cheddar Cheese

Refried Beans
Spanish rice
Chicken Fajitas

Beef Fajitas

Crispy Sopapillas & Honey for Dessert



A.M. Breaks

EARLY RISER CONTINENTAL

Mixed Berry Parfaits & Assorted Danishes and Muffins.

BISCUITS SANDWICHES GALORE (assorted filled biscuits)

Bacon, Egg and Cheese
Sausage, Egg and Cheese
Ham and Cheese

ENERGY BOOST

Assorted Granola Bars, seasonal Fresh Fruit, & Sweet & Salty Trail Mix and Assorted Cookies.

P.M. Breaks

FIESTA BREAK.....

Tortilla Chips with Salsa, Guacamole, Queso, Diced Tomatoes, Black Olives, Diced Jalapenos and Sorted Soft Drinks.

MATINEE BREAK

Buttered Popcorn, salty Pretzels, Roasted Peanuts, & Homemade Potato Chips.

DAY AT THE PARK BREAK

Assorted Cheese Cubes and Crackers with Fruit Garnish, Apple Slices with Caramel Dipping Sauce, array of Garden Vegetables with Ranch Dressing and Assorted Soft Drinks.

HEALTHY HIATUS.....

Savory Hummus, Pita Bites, & an array of fresh seasonal Fruit & crisp Vegetables with Dip.



Hors d'Oeuvres

COCONUT SHRIMP

Sweet & Tangy Batter-dipped Served with Sweet Chili Sauce

SHRIMP COCKTAIL

Served with Tangy Cocktail Sauce & Lemon Wedges.

CHICKEN TENDERS

Served with Honey Mustard, Savory Barbeque Sauce, & Ranch Dressing.

HUMMUS DIP WITH PITA BITES

Olive Oil, & Lemon Zest. Served with Crispy Pita Bites.

CHICKEN WINGS

tossed in a mildly-spicy Buffalo Sauce. Served with Carrot Sticks, Celery Sticks, & Blue Cheese Dressing.

ASSORTED MINI SANDWICHES

Turkey, Bacon, & Ranch Sandwiches paired with Ham, Honey Mustard, & Swiss Sandwiches. Both composed with crisp Lettuce & Tomatoes.

CHEESE QUESADILLAS

MOZZERELLA CHEESE STICKS

Served with Marinara Sauce.

CHIPS AND SALSA

Corn Tortilla Chips served with HGI's Famous Salsa.

SPINACH ARTICHOKE DIP WITH PITA CHIPS (serves 25)

JALAPENO POPPERS.....

EGG ROLLS (Vegetarian, Santa Fe Chicken).....

VEGGIE SPRING ROLLS.....

ASSORTED CHEESES AND CRACKERS TRAY (serves 25)

ASSORTED FRESH FRUIT TRAY (serves 25).....

FRESH VEGGIES TRAY (serves 25)



Hot Beverages

PREMIUM COFFEE.....

DECAFFEINATED COFFEE

HOT WATER WITH ASSORTED SPECIALTY TEA BAGS.....

HOT CHOCOLATE SACHET

HOT APPLE CIDER (seasonal)

Cold Beverages

ICED TEA.....

SOUTHERN STYLE SWEET TEA.....

OLD FASHION LEMONADE.....

ASSORTED BOTTLED SODA AND WATERS.....

BOTTLED JUICES

Alcoholic Beverages

HOSTED BAR:

FULL BAR HOUSE BRANDS

FULL BAR PREMIUM BRANDS

CASH BAR:

HOUSE COCKTAILS

HOUSE WINES

DOMESTIC BEERS

PREMIUM COCKTAILS

PREMIUM WINES

PREMIUM BEERS

MISCELLANEOUS:

HOUSE CHAMPAGNE

SOFT DRINKS

BOTTLED WATERS

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.

