

PLATED ENTRÉES

Beef

Sliced Flank Steak with Adobo Salsa Verde \$30

Bistro Steak with Bordelaise Sauce \$30

Seared New York Strip Steak with Cream Peppercorn Sauce \$32

Beef Tenderloin Medallions with Port-balsamic Sauce and Bleu Cheese Crumbles \$35

Pork

Slow Roasted Pork Loin with Asian BBQ Sauce \$28

Pork Tenderloin with Grilled Apples, Grilled Onions and Balsamic Glaze \$28

Fish

Brown-sugar Spiced Salmon \$30

Prosciutto-wrapped Cod with Beurre Blanc Sauce \$30

Pesto Roma Salmon \$30

Chicken

Chardonnay Chicken \$26

Chicken Marsala \$28

Cumin-grilled Chicken with Pico de Gallo \$28

Pesto Chicken with Fresh Herbs and Chardonnay Sauce \$28

All entrées are 6 oz cuts; accompanied by house salad, bread baskets and beverage service of coffee, tea or milk.

Vegetarian

Vegetarian Portobello Stack with Fire-roasted Vegetables, Fresh Mozzarella and Balsamic Glaze \$26

Vegetarian Eggplant Parmesan with Marinara Sauce and Penne Pasta \$26

Vegetarian Tortellini with Grilled Vegetables and Beurre Blanc Sauce \$30

ENTRÉE *duet*

Pair any two entrées for an additional \$5 per guest* plus service charge and tax.

*Amount will be based upon the higher priced entrée.

Sides – select one

Garlic Mashed Potatoes

Potato Gratin

Rice Pilaf

Roasted Fingerling Potatoes

Roasted Red Potatoes

Steamed Rice

Vegetables – select one

Asparagus

Broccoli and Cauliflower

Glazed Carrots

Green Beans

Key Largo Vegetables

ENTRÉE BUFFETS

Little Italy Buffet

Tossed Caesar Salad

Antipasto Display

Garlic Bread Sticks & Focaccia Bread

Select Two Pastas:

Penne, Bow Tie, Tri-Colored Rotini or Cheese Tortellini

Select Two Sauces:

Alfredo, Marinara, Pesto Cream or Tomato Cream

Select Two Entrées:

Vegetable or Meat Lasagna, Chicken Parmesan or Eggplant Parmesan, Homemade Italian Sausage with Peppers & Onions

Grilled Vegetables

Fresh Grated Parmesan Cheese

\$36 PER PERSON

Grand Buffet

Fresh Garden Salad

Select One Additional Salad:

Panzanella, Caprese or Garden Pasta Salad

Select Two or Three Entrées:

Chicken Picatta or Marsala, Boursin-stuffed Chicken with Pesto Cream Sauce, Beef Shoulder Tender with Bordelaise, Bacon-wrapped Pork Mignon with Dutch Mustard Demi, Prosciutto-wrapped Pesto Roma Salmon

Select Two Starches:

Potatoes Dauphinoise, Garlic Mashed Potatoes, Roasted Red Potatoes, Whipped Sweet Potatoes, Rice Pilaf

TWO ENTREES: \$38 PER PERSON
THREE ENTREES: \$42 PER PERSON

All buffets are accompanied by bread baskets and beverage service of coffee, tea or milk.

WEDDINGS *by* HILTON GARDEN INN
BRIDAL MENU

hot HORS D'OEUVRES PRICED BY THE DOZEN

- Breaded Ravioli with Marinara Sauce \$32
- Pot Stickers with Ginger Soy Sauce \$34
- Chicken Satay with Chili, Soy and Peanut Sauce \$34
- Vegetable Egg Rolls \$32
- Crab Cakes with Red Pepper Coulis \$42
- Boursin-stuffed Mushroom Caps \$40
- Bacon-wrapped Shrimp with BBQ Sauce \$44
- Artichoke & Parmesan Dip with Pita Chips \$38
- Coconut Crusted Shrimp with Raspberry Chipotle Sauce \$44

cold HORS D'OEUVRES PRICED BY THE DOZEN

- Tomato Bruschetta with Toasted Crostini \$32
- Prosciutto Crostini with Whipped Ricotta Fennel Seed and Balsamic Syrup \$38
- Fruit Kabobs \$32
- Cucumber Wheels with Boursin Mousse \$32
- Caprese Kabobs with Cherry Tomato, Fresh Mozzarella and Basil Pesto \$36
- Prosciutto-wrapped Asparagus \$40
- Jumbo Shrimp with Cocktail Sauce \$42

grand PRESENTATIONS

SMALL: SERVES 25 | MEDIUM: SERVES 50 | LARGE: SERVES 75

ANTIPASTO DISPLAY
Italian Meats & Cheeses,
Artichoke Hearts, Sundried Tomatoes,
Marinated Mushrooms, Fresh Mozzarella
Cheese, Kalamata & Green Olives
SMALL \$125 MEDIUM \$250 LARGE \$375

ASSORTED FRESH VEGETABLES
with Parmesan Dipping Sauce
SMALL \$100 MEDIUM \$200 LARGE \$300

IMPORTED & DOMESTIC CHEESE DISPLAY
with Assorted Crackers & Breads
SMALL \$150 MEDIUM \$300 LARGE \$450

FRESH FRUIT & BERRY TRAY
SMALL \$150 MEDIUM \$300 LARGE \$450

BAKED BRIE
with Fresh Fruit, Candied Walnuts
& Sliced Baguette
\$110 – SERVES 35

ENHANCEMENTS

ULTIMATE COFFEE BAR
Assorted Flavored Syrups,
Whipped Cream, Cinnamon,
Chocolate Shavings
\$2.95 PER GUEST

LATE SNACK
EACH BOWL SERVES 10-15 GUESTS
Homemade Caramel Corn or
Buttery Popcorn \$16
Chips with Dip \$17
Mixed Nuts \$30

CHOCOLATE FOUNTAIN
Rich Warm Chocolate with Dipping Treats
\$250 INCLUDES FOUNTAIN and 10 lbs OF CHOCOLATE
DIPPING TREATS \$2 PER GUEST
Fruit + \$2 PER GUEST

special DIETARY NEEDS

Please consult your Event Manager to create a special menu for any of your guests with special dietary needs. Also, if you crave an item that is not listed, we will be happy to create a special menu just for you.