

# Banquet Menus

Thank you for considering the Hilton Garden Inn Elmira/Corning for your upcoming meeting or special event. We are honored to be considered. If you have any questions in regards to the menus and services that we provide, please let us know. Please contact our catering sales team about any item or menu that you would like to customize as well as special dietary requirements or allergies. We are happy to work with you to meet your event needs.



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All prices are subject to 18% Service Charge and 8% New York State Sales Tax. Prices and menu items are subject to change without notice.

# Breakfast “Break”

*Designed as a light starter for your event.*

*All prices are subject to 18% Service Charge and 8% New York State Sales Tax.*

**\*All Breakfast Breaks include Coffee, Decaffeinated Coffee, Hot Tea & Ice Water**

## **The Quick Stop Continental Breakfast**

Fresh Fruit Juices, Breakfast Pastries & Muffins

**\$7.95 per person**

## **The Fresh Start**

Fresh Fruit Juices, Assorted Granola Bars, Seasonal Sliced Fresh Fruit & Individual Fruit Yogurts

**\$9.95 per person**

## **The European Start**

English Scones, Apricot or Strawberry Preserves, Cheddar & Swiss Cheeses & Whole Fruit

**\$10.95 per person**

## **The New York Start**

Plain Bagels with Cream Cheese, Breakfast Pastries & Muffins

**\$8.95 per person**

## **The Breakfast Sandwich Grab**

Scrambled Egg, Cheese & Sliced Ham on English Muffin **OR**

Scrambled Egg, Cheese & Bacon on English Muffin

**\$9.95 per person or Choose both for \$11.95 per person**

# Hot Breakfast Buffets

*Designed for those looking for a hot breakfast to start their day.*

*All prices are subject to 18% Service Charge and 8% New York State Sales Tax.*

**\*All Breakfast Buffets include Coffee, Decaffeinated Coffee, Hot Tea & Ice Water**

## **The Garden Breakfast (20 Guest Minimum)**

Assorted Chilled Fruit Juices, Breakfast Pastries & Muffins, Bacon, Sausage, Breakfast Potatoes & Scrambled Eggs

**\$13.95 per person**

## **The Master Gardener Breakfast (20 Guest Minimum)**

Assorted Chilled Fruit Juices, Breakfast Pastries & Muffins, Bacon, Sausage, Breakfast Potatoes,  
French Toast with Syrup & Scrambled Eggs

**\$15.95 per person**

## **The Grand Breakfast (30 Guest Minimum)**

Assorted Chilled Fruit Juices, Breakfast Pastries, Muffins & Scones, Seasonal Sliced Fresh Fruit,  
Breakfast Potatoes & Scrambled Eggs

Choose Two Breakfast Meats

Bacon, Sausage or Ham

Choose One Breakfast Entrée

French Toast with Maple Syrup, Breakfast Egg Strata (bread, egg, ham & cheese)

or Sausage Gravy with Biscuits

**\$17.95 per person**

# Served Plated Breakfast

*Served to you and your guests.*

*All prices are subject to 18% Service Charge and 8% New York State Sales Tax.*

**\*All Served Breakfasts include Coffee, Decaffeinated Coffee, Hot Tea & Ice Water**

## The Continental Plate

Seasonal Fresh Fruit Cup, Yogurt Parfait, Breakfast Muffin & Orange Juice

**\$10.95**

## The Garden Plate

Scrambled Egg, Bacon, Breakfast Potatoes, Breakfast Muffin & Orange Juice

**\$12.95**

## The Master Garden Plate

Scrambled Egg, Bacon, Breakfast Potatoes, French Toast, Breakfast Muffin & Orange Juice

**\$14.95**

# Breakfast Add-Ons

<b>Manned Omelet Station</b>	<b>additional \$4.00 per person plus \$50.00 Chef Fee</b>
<b>Manned Mimosa Station</b>	<b>\$7.00 per glass plus \$50.00 Server Fee</b>
<b>Self-Serve Waffle Station</b>	<b>additional \$3.00 per person</b>

# Brunch

*Brunch includes Coffee, Decaffeinated Coffee, Hot Tea, Orange, Apple, & Cranberry Juices & Ice Water.*

*All prices are subject to 18% Service Charge and 8% New York State Sales Tax.*

## **The HGI Brunch (50 person Minimum)**

Seasonal Sliced Fresh Fruit, Assorted Breakfast Pastries & Muffins, Scrambled Eggs

Choose Two Breakfast Meats

Crisp Bacon, Sausage Links or Sliced Canadian Bacon

Choose One Breakfast Entrée

Cinnamon French Toast, Breakfast Egg Strata (bread, egg, ham & cheese) or Sausage Gravy with Country Biscuits

**AND**

Tossed Mixed Greens Salad with Italian & Ranch Dressing, Chef's Choice of Fresh Vegetable & Dinner Rolls

Choose One Salad

Broccoli Salad, Pasta Salad, Waldorf Salad with Walnuts or Cucumber & Tomato Vinaigrette Salad

Choose One Potato

Scalloped Potatoes, Sweet Potatoes, Garlic Mashed Potatoes or Oven Roasted Red Potatoes

Choose Two Lunch Entrees

Chicken & Biscuits, Seafood Newburg, Three Cheese Meatless Baked Ziti or Homemade Macaroni & Cheese

**\$30.95 per person**

## **Brunch Add-Ons**

Carving Station of Roast Turkey Breast or Glazed Ham

**\$5.00 per person plus \$50.00 Carving Fee**

Served Mimosas Station

**\$7.00 per glass plus \$50 Server Fee**

# Luncheon Buffets

*Luncheon Buffets are Available from 11am – 2pm.*

*All prices are subject to 18% Service Charge and 8% New York State Sales Tax.*

**\*All Luncheon Buffets include Carafes of Fountain Coke, Diet Coke, Sprite, Iced Tea & Ice Water.**

Coffee, Decaffeinated Coffee & Hot Tea available for \$2.00 extra/per person

## **The Big Flats Sandwich Platter (15 person Minimum)**

Fresh Vegetable Cole Slaw, Pre-Made Sandwiches of Smoked Turkey Breast with Cheddar Cheese, Honey Glazed Ham with Swiss Cheese, Roast Beef with Provolone Cheese, Appropriate Condiments served on the side, Potato Chips and Whole Fruit

**\$14.95 per person**

## **The Horseheads Deli Buffet (20 person minimum)**

Choose One Soup OR Salad

Soup du jour, Tossed Mixed Greens Salad with dressing, Fresh Vegetable Cole Slaw, Pasta Salad or Potato Salad

Build your own sandwiches of Smoked Turkey Breast, Honey Glazed Ham, Roast Beef, Cheddar, Swiss, Provolone Cheeses, White, Wheat, Marbled Rye Breads, Appropriate Condiments, Lettuce, Tomato, Onion and Dill Pickle Spears

**\$15.95 per person** – Soup or Salad & Build Your Own Sandwiches

**\$ 17.95 per person** – Enjoy Soup, Two Salad Choices & Build Your Own Sandwiches

**\$19.95 per person** – Enjoy Soup, all four salads & Build Your Own Sandwiches

## **The Elmira Tailgate Buffet (20 person minimum)**

Choose Two Sandwiches

Grilled Boneless Chicken Breast, Fried Cod Fillets, BBQ Pulled Pork or Chicken Spiedie  
Appropriate Condiments and Fresh Cole Slaw

Choose One Additional Salad

Pasta Salad, Potato Salad or Tomato Cucumber Vinaigrette

Choose One Dessert

Two Layer Chocolate Cake, Three Layer Lemon Cream Cake, Strawberry Shortcake or Chocolate Mousse Parfait

**\$20.95 per person**

# Luncheon Buffets

*Luncheon Buffets are Available from 11am – 2pm.*

*All prices are subject to 18% Service Charge and 8% New York State Sales Tax.*

**\*All Luncheon Buffets include Carafes of Fountain Coke, Diet Coke, Sprite, Iced Tea & Ice Water.**

Add Coffee, Decaffeinated Coffee & Hot Tea available for \$2.00 extra/per person

## **The Taste of Italy Buffet (20 person minimum)**

Caesar Salad, Garlic Bread  
Linguini & Rigatoni Pasta, Marinara & Alfredo Sauces

Choose One Topping

Grilled Chicken Strips, Cocktail Meatballs or Grilled Vegetables

Choose One Dessert

Two Layer Chocolate Cake, Three Layer Lemon Cream Cake, Strawberry Shortcake or Chocolate Mousse Parfait

**\$17.95 per person**

Choose both meat options for **\$19.95 per person**

## **Mom's Comfort Buffet (25 person minimum)**

Country Fried Chicken Pattie, Homemade Meatloaf, Mashed Potatoes with gravy, Chef's Choice of Vegetable,  
Corn Bread and Fresh Cole Slaw

Choose One Dessert

Chocolate Layer Cake, Strawberry Shortcake, Chocolate Mousse Parfait

**\$19.95 per person**

## **Garden Inn Full Sideboard (30 person minimum)**

Tossed Mixed Greens Salad with Dressing, Oven Roasted Red Potatoes, Chef's Choice of Vegetable

Choose Two Entrees

Country Fried Chicken Pattie, Teriyaki London Broil, Lemon Pepper Haddock

Choose One Dessert

Two Layer Chocolate Cake, Three Layer Lemon Cream Cake, Strawberry Shortcake or Chocolate Mousse Parfait

**\$21.95 per person**

# Plated Lunches

*Plated Lunches are Available from 11am – 2pm.*

*All prices are subject to 18% Service Charge and 8% New York State Sales Tax.*

**\*All Plated Lunches include Carafes of Fountain Coke, Diet Coke, Sprite, Iced Tea & Ice Water.**

Choose a maximum of THREE. Advance orders required 5 days prior to event. Guest must have a meal choice identifier at their place setting

## **Taste of Asia Salad**

Mixed Salad Greens, Teriyaki Diced Chicken, Shredded Carrot, Cucumber and Dressing

**\$12.95 per person**

## **Chicken Caesar Salad**

Sliced Char-Broiled Breast of Chicken on a bed of Romaine Lettuce tossed with Caesar Dressing, Croutons and Shredded Parmesan Cheese. Served with Roll & Butter

**\$12.95 per person**

## **Savory Oriental Stir Fry (Vegetarian)**

Savory Grilled Vegetables and Cabernet Rice tossed in a Teriyaki Sauce

**\$12.95 per person**

Add Chicken for \$3.00   Add Beef for \$4.00   Add Shrimp for \$5.00

## **Classic Turkey Club**

Toasted Whole Wheat Bread Piled High with Sliced Breast of Turkey, Crisp Hickory Smoked Bacon, Lettuce, Tomato and Mayonnaise. Served with Fresh Seasoned House Chips

**\$12.95 per person**

## **Pasta Marinara (Vegetarian)**

Rigatoni Pasta tossed with Marinara Sauce & Shaved Parmesan  
Served with Garlic Bread

**\$14.95 per person**

## **Conrad Hilton's Classic Mobley Burger**

Named after Conrad Hilton's First Hotel, the Mobley is 8 oz. of Fresh Ground Chuck dressed with choice of Cheese, Lettuce and Tomato. Served with Seasoned French Fries

**\$13.95 per person**



# Break Time

*Every productive meeting needs a break to recharge.*

*All prices are subject to 18% Service Charge and 8% New York State Sales Tax.*

**\*All Break options are served with Coffee, Decaffeinated Coffee, Hot Tea & Ice Water.**

**Add Chilled Canned Coca-Cola Soft Drinks to any break for \$2.00 per person.**

## **The Morning Sweet Break**

Assorted Breakfast Pastries & Muffins

**\$6.95 per person**

## **The Afternoon Sweet Break**

Assorted Fresh Baked Cookies & Chocolate Fudge Brownies

**\$8.95 per person**

## **All Cheesed Up Break**

Savory Cheeses of Sharp Cheddar and Swiss served with Sliced Pepperoni & Crackers

**\$8.95 per person**

## **The Snacker's Delight**

Potato Chips, Pretzels & Popcorn

**\$6.95 per person**

## **A Fruity Break**

Grapes, Apples, Sliced Pineapple, Orange Wedges & Granola Bars

**\$9.95 per person**

## **Unlimited Cup-of-Joe Beverage Station**

Unlimited Coffee, Decaffeinated Coffee, Hot Tea

**\$2.95 per person**

**Add Orange Juice for \$3.95 per person**

## **The Thirsty Beverage Station**

Assorted Chilled Coca-Cola Canned Beverages (Coke, Diet Coke, Sprite) & Pitchers of Unsweetened Iced Tea

**\$2.95 per person**

**Combine Both Beverage Stations for \$5.95 per person**

# Hors d'oeuvres

*Elegant Hors d'oeuvres options prepared in quantities of 50 pieces per order.*

*All prices are subject to 18% Service Charge and 8% New York State Sales Tax.*

## Elegant Hors d'oeuvres

Stuffed Mushroom Cap with Crabmeat or Sausage	Market Value
Fresh Shrimp Tray with Cocktail Sauce	Market Price
Brie with Raspberry Phyllo Cup	\$150.00
Chicken or Beef Kabobs	\$150.00
Crab Crostini	\$95.00
Crab Rangoon	\$85.00
Chicken Wings with Bleu Cheese	\$80.00
Swedish or Marinara Meatballs	\$75.00
Stuffed Mushroom Cap with Sausage	\$75.00
Spinach Puff Bites	\$75.00
Cranberry Chicken Cucumber Boats	\$75.00
English Tea Sandwiches (Egg Salad, Cranberry Chicken & Cucumber)	\$65.00
Fried Ravioli	\$60.00
Tuscan Bruschetta	\$50.00

## **Desserts**

Raspberry Cheesecake Chimichangas	\$100.00
Petite Fours	\$100.00
Dessert Parfaits (Chocolate Mousse & Fruit)	\$75.00
Chocolate Covered Strawberries	\$100.00

# Hors d'oeuvres

*Elegant Hors d'oeuvres Displays.*

*All prices are subject to 18% Service Charge and 8% New York State Sales Tax.*

## **Cheese & Cracker Display**

Savory Cheeses of Sharp Cheddar & Swiss, Sliced Pepperoni & Assorted Crackers

25 Person	\$50.00
50 person	\$75.00
100 Person	\$150.00
150 Person	\$225.00

## **Fresh Vegetable Display**

Fresh Vegetables Displayed and Served with Ranch Dressing

25 Person	\$50.00
50 Person	\$75.00
100 Person	\$150.00
150 Person	\$225.00

# Dinner Buffets

*A variety of Dinner Buffet options to satisfy all tastes.*

*All prices are subject to 18% Service Charge and 8% New York State Sales Tax.*

**\*All Dinner Buffets include Coffee, Decaffeinated Coffee, Hot Tea & Ice Water**

**Add Assorted Chilled Coca-Cola Soft Drinks for \$2.00 per person**

## **The Elmira Dinner Buffet (20 person minimum)**

Choose Two Sandwiches

Grilled Boneless Breast of Chicken, Hickory Smoked Pulled Pork, or Italian Sausage with Peppers & Onions  
Appropriate Condiments, Rolls & Fresh Vegetable Slaw

Choose One Side

Tossed Mixed Greens Salad, Pasta Salad or Macaroni & Cheese

Choose One Dessert

Two Layer Chocolate Cake, Three Layer Lemon Cream Cake, Strawberry Shortcake or Chocolate Mousse Parfait

**\$22.95 per person**

## **The Hilton Garden Inn Dinner Buffet (20 person minimum)**

Dinner Buffet includes Chef's Choice of Seasonal Vegetable, Dinner Rolls & Butter

Choose One Soup or Salad

Soup du Jour, Tossed Mixed Greens Salad with Italian & Ranch Dressing or Caesar Salad

Choose One Side

Oven Roasted Red Potato, Classic Macaroni & Cheese, White Rice Pilaf or Garlic Mashed Potato

### **Entrée Choices:**

Three Cheese Meatless Baked Ziti (Vegetarian), Chicken Parmesan, Chicken Florentine, Bruschetta Chicken, London Broil with Teriyaki Sauce, Roast Top Round of Beef with Cabernet Sauce, Lemon Pepper Baked Haddock, Vegetable Lasagna (Vegetarian), Eggplant Parmesan (Vegetarian) or Grilled Vegetables Marinara (Vegan/Gluten Free)

Choose One Dessert

Two Layer Chocolate Cake, Three Layer Lemon Cream Cake, Chocolate Mousse Parfait or Strawberry Shortcake

**\$23.95 per person for Two Entrée Buffet (25 person Minimum)**

**\$25.95 per person for Three Entrée Buffet (30 person Minimum)**

# Plated Dinner

*Enjoy Full Service Dining of your Choice of Favorites.*

*All prices are subject to 18% Service Charge and 8% New York State Sales Tax.*

**\*All Dinners include Coffee, Decaffeinated Coffee, Hot Tea & Ice Water**

**Dinners include Chef's Choice of Seasonal Vegetable & Dinner Rolls with Butter**

## Appetizer

Choose One

Tossed Mixed Greens Salad with Italian or Ranch Dressing, Caesar Salad or Tomato Basil Soup

## Accompaniments

Choose One

Double Stuffed Twice Baked Potato, Garlic Mashed Potato, Oven Roasted Red Potato or Sweet Potato

## Dinner Entrees

Choose a maximum of **THREE**. Advance orders required 5 days prior to event.

Guest must have a meal choice identifier at their place setting.

<b>London Broil</b> – 8 oz. sliced on the bias with Teriyaki Sauce	<b>\$23.95 per person</b>
<b>Baked Lemon Pepper Haddock</b> – 6 oz. Fillet with a Lemon Pepper Butter Sauce	<b>\$21.95 per person</b>
<b>Grilled Center Cut Atlantic Salmon</b> – 8 oz. fillet with Sweet Chili Sauce	<b>\$24.95 per person</b>
<b>Chicken Florentine</b> – 6 oz. Grilled Chicken Breast with a Spinach Cream Sauce	<b>\$22.95 per person</b>
<b>Chicken Parmesan</b> – 5 oz. Breaded Chicken Pattie, Marinara Sauce & Mozzarella served with Pasta	<b>\$22.95 per person</b>
<b>Bruschetta Chicken</b> – 6 oz. Grilled Chicken Breast, Fresh Bruschetta Mix, Mozzarella	<b>\$22.95 per person</b>
<b>Pasta Alfredo (Vegan or Vegetarian)</b> – Grilled Fresh Vegetables with an Alfredo Sauce	<b>\$20.95 per person</b>
<b>Eggplant Parmesan</b> – Breaded Eggplant Medallions, Mozzarella with a Marinara Sauce	<b>\$20.95 per person</b>
<b>Stuffed Shells</b> – Three Large Cheese Stuffed Shells with Marinara Sauce	<b>\$21.95 per person</b>

## Desserts

Choose One

Two Layer Chocolate Cake, Three Layer Lemon Cream Cake, Chocolate Mousse Parfait or Strawberry Shortcake

# Bar Services

Minimum of 20 guests to have bar service in the event space. Minimum of \$200.00 in bar sales or a \$50.00 Bar Fee will be added to your event.

All prices are subject to 18% Service Charge and 8% New York State Sales Tax.

*Three types of bar services are available for your event ~*

**Hosted Bar Package** – Per Hour, Per Person billed to host  
**Hosted Consumption Bar** – Per Drink Ordered billed to host  
**Cash Bar** – guest pays all drinks at time of purchase during event

**Basic Hosted Bar Package:** 2 hours at \$14 per person; +\$3 per person per additional hour (s)

- Smirnoff
- Bombay
- Cruzan Light
- Jim Beam
- Grant's Reserve
- Sauza Gold
- Trinity Oaks Chardonnay
- Trinity Oaks Pinot Grigio
- Trinity Oaks Cabernet
- Trinity Oaks Merlot
- Sutter Home White Zinfandel
- Domestic Bottled Beer

**Premium Hosted Bar Package:** 2 hours at \$16 per person; +\$4 per person per additional hour (s)

- Grey Goose
- Bombay Sapphire
- Bacardi Superior
- Jack Daniels
- Johnny Walker Black
- Hornitos Reposado
- Kendall Jackson Chardonnay
- Seaglass Pinot Noir
- Chateau St. Michelle Riesling
- Columbia Crest Merlot
- Hazlitt Red Cat
- Dona Paula Malbec
- Domestic & Imported Bottled Beer

**Available Liquor Add-On's:** +\$3 per person per hour

- Effen Vodka
- Tanqueray Gin
- Maker's Mark
- Crown Royal
- Jameson
- Captain Morgan

**Cordial Add-On's:** + \$4 per person per hour

- Bailey's Irish Cream
- Kahlua
- Grand Marnier
- Southern Comfort
- Disaronno
- Romana Sambuca

**Limited Hosted Bar Package:** includes domestic bottled beer, house red, white & blush wines and soda

- 1 hour - \$8 per person
- 2 hours - \$12 per person
- 3 hours - \$14 per person
- 4 hours - \$16 per person

**\*Bar Service Available for up to a Maximum of 4 Hours\***