

 **Hilton**
Garden Inn™
Preston

Catering Menu



Dear Guest,

Special occasions, big meetings, celebrations – at Hilton Garden Inn Preston Casino Area, 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. You'll find plenty of choices complemented by our knowledgeable and attentive staff who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thank you for making us part of your plans and welcome to the Hilton Garden Inn – Preston Casino Area!

Yours in Hospitality-

Kristin Sanquedolce
General Manager



Breakfast

All breakfast selections are served with freshly brewed regular and decaf coffee, an assortment of tea, orange and apple juice.

Breakfast Buffets

Traditional Continental | min. 10 people | \$11 per person

Fresh seasonal fruit, assorted breakfast breads, pastries, muffins and yogurt.

Deluxe Continental | min. 10 people | \$14 per person

Fresh seasonal fruit, assorted breakfast breads, pastries, muffins, bagels, cereal and yogurt.

French Toast | min. 20 people | \$16 per person

Fresh seasonal fruit, pastries, muffins, yogurt, bacon, breakfast potatoes and sausage.

The Metropolitan | min. 20 people | \$17 per person

Fresh seasonal fruit, assorted breakfast breads, pastries, muffins, yogurt, scrambled eggs, bacon, breakfast potatoes and sausage.

Top your eggs with cheese, mushrooms, green onions and salsa – all provided on the buffet



Plated Breakfast

Classic Breakfast | \$13 per person

Scrambled eggs, bacon, sausage, breakfast potatoes and your choice of white or wheat toast.

Quiche | \$15 per person

Ham and cheese breakfast quiche, bacon, sausage, and breakfast potatoes.

Burrito | \$16 per person

Egg, cheese, tomato, onion, green peppers, mushrooms with bacon, home fries and sausage on the side.

Breakfast Additions

Assorted bagels | \$24 per dozen

Assorted muffins | \$18 per dozen

Assorted pastries | \$20 per dozen

Assorted whole fruit | \$16 per dozen

Yogurt parfaits with granola | \$5 per parfait

Assorted breakfast sandwiches | \$4 per sandwich

Waffle station | \$4 per person
Maple syrup and a variety of toppings

Cinnamon French Toast | \$3 per person

Buttermilk Pancakes | \$2 per person

Add Chocolate Chips | \$1 per person

Add Blueberries | \$1 per person

Scrambled Eggs | \$3 per person



Breaks

Beverages Only | \$6 per person

Freshly brewed regular and decaf coffee, assorted tea, bottled water and your choice of assorted bottled juice or bottled soda.

Munchie Madness | \$9 per person

Assorted bagged chips and pretzels, trail mix, assorted soft drinks and bottled water.

Sweet Sensations | \$9 per person

Freshly baked brownies and cookies, milk and bottled water.

Healthy Choice | \$10 per person

Yogurt, granola bars, whole fruit, bottled water

Refreshments

Regular or Decaf coffee & Tea | \$30 per gallon

Iced Tea | \$15 per pitcher

Milk | \$2 each

Skim, 2%, whole or chocolate

Assorted bottled soda | \$3 each

Bottled water | \$2 each

Energy drinks | \$4 each

Assorted bottled juice | \$3 each

Additions

Individual yogurt | \$2 each

Whole fruit | \$16 per dozen

Assorted Cookies | \$15 per dozen

Brownies | \$18 per dozen

Assorted candy bars | \$18 per dozen

Assorted bagged chips | \$2 each

Trail Mix | \$2 per person

Lunch

All lunch selections include freshly brewed regular and decaf coffee, assorted tea and Iced Tea

Create Your Own Deli Sandwiches | \$16 per person

Minimum of 10 people

Select two salads:	Meat offerings:	Cheese offerings:	Bread offerings:
Garden Salad	Turkey	American	Deli Roll
Caesar Salad	Roast Beef	Cheddar	Wrap
Pasta Salad	Ham	Swiss	Wheat Bread
Potato Salad	Vegetarian	Pepper Jack	White Bread

All sandwiches come with Chicken Noodle Soup, lettuce and tomato. Condiments provided on the side

Boxed Lunch | \$18 per person

Includes a bag of chips, whole fruit, bottled water and fresh baked cookies.

Choice of 3 entrees:

Tuna Salad

With lettuce and tomato on a deli roll

Chicken Caesar Wrap

Grilled chicken, romaine lettuce, parmesan cheese and Caesar dressing

Turkey Club Wrap

Sliced turkey, bacon, lettuce, tomato, cheese and mayonnaise on a deli roll

Roast Beef

Thinly sliced roast beef, Dijon mustard and cheese with lettuce and tomato on a deli roll

Vegetarian Wrap

Grilled mixed vegetables with fresh hummus

Lunch

All lunch selections include freshly brewed regular and decaf coffee, assorted tea and Iced Tea

Lunch Buffets

Minimum of 20 people

Soup & Salad Buffet | \$12 per person

Your choice of one soup: Chicken Noodle, Tomato Basil or Minestrone.

Mixed greens, cucumbers, tomatoes, peppers, onions, carrots, shredded cheese and rolls with butter.

Add chicken or shrimp | \$4 per person

Italian Buffet | \$23 per person

Your choice of two entrees: Meatballs and pasta, cheese ravioli, chicken parmesan, vegetarian or beef lasagna.

Caesar salad, garlic bread, assorted dessert cakes.

Mediterranean Chicken | \$23 per person

Grilled chicken breast topped with tomatoes, olives, capers and mozzarella cheese. Served with a house salad, seasonal vegetables, herb red skinned potatoes and assorted dessert cakes.



Plated Lunch

Chicken Piccata | \$14 per person

Boneless chicken breast with a lemon caper sauce, mixed vegetables and mashed potatoes.

Baked Cod | \$16 per person

Baked cod with a lemon butter drizzle, mixed vegetables and mashed potatoes.

Harvest Greens Salad | \$11 per person

Mixed greens with apple slices, cranberries and bleu cheese crumbles with balsamic vinaigrette dressing on the side

Chicken Caesar Salad | \$13 per person

Chopped romaine lettuce, grilled chicken, croutons, parmesan cheese with classic Caesar dressing on the side

Dinner

All dinner selections include freshly brewed regular and decaf coffee, assorted tea, Iced Tea, your choice of a starch and a vegetable, warm rolls and a House salad

Buffet Dinner

Minimum of 20 people

Add on a 2nd entrée for \$6 per person

Roasted Rosemary Chicken | \$21 per person
Boneless chicken breast with lemon and white wine sauce with fresh rosemary

Chicken Piccata | \$21 per person
Boneless chicken breast with lemon caper sauce

Baked Cod | \$21 per person
Topped with a lemon butter sauce

Grilled Salmon | \$27 per person

Roast Pork Loin | \$23 per person

Glazed Oven Baked Ham | \$23 per person

Vegetable Options

Asparagus
Broccoli
Butter dill carrots
Mixed Vegetables

Starch Options

Herb red skinned potatoes
Mashed potatoes
Mashed potatoes – fully loaded with bacon, cheese, chives, garlic & sour cream
Rice Pilaf

Dinner

All dinner selections include freshly brewed regular and decaf coffee, assorted tea, Iced Tea, your choice of a starch and a vegetable, warm rolls and a House salad

Plated Dinner

Minimum of 20 people

Roasted Rosemary Chicken | \$18 per person
Boneless chicken breast with lemon and white wine sauce with fresh rosemary

Chicken Piccata | \$18 per person
Boneless chicken breast with lemon caper sauce

Grilled Tuna | \$22 per person

Grilled Salmon | \$24 per person

Roast Pork Loin | \$20 per person

NY Strip | \$28 per person

Beef Tenderloin Medallions | \$33 per person

Vegetable Options

Asparagus
Broccoli
Butter dill carrots
Mixed Vegetables

Starch Options

Herb red skinned potatoes
Mashed potatoes
Mashed potatoes – fully loaded with bacon, cheese, chives, garlic & sour cream
Rice Pilaf

Desserts

Available to be added on to any Buffet or Plated Lunch or Dinner

Assorted cheesecake bites | \$4 per person

Triple Chocolate Cake | \$6 per person

Cheesecake | \$5 per person

Assorted mini dessert cakes | \$4 per person

Chocolate Mousse Cake | \$6 per person



Hors d'oeuvres

Served in 50 piece minimum, price per 50 pieces

Hot

- Mozzarella Sticks with marinara sauce | \$70
- Buffalo Chicken Wings | \$85
- Vegetable Spring Rolls | \$85
- Southwest Chicken Egg Rolls | \$110
- Cheese Quesadilla triangles | \$75
- Chicken and vegetable skewers | \$80
- Beef and vegetable skewers | \$100
- Bacon wrapped scallops | \$175

Cold

- Assorted Wrap Sandwiches | \$95
- Tomato Bruschetta | \$95
- Shrimp Cocktail | \$125
- Caprese Skewers | \$50
- Melon wrapped with prosciutto | \$105

Reception Displays

Delicious Dips & Spreads | \$7 per person

Guacamole, Herb Cream Cheese & Onion Dip, Salsa, Spicy Queso with Tortilla Chips and Crackers

Vegetable Crudités | \$8 per person

Assorted fresh vegetables with ranch and bleu cheese dips

Cheese Display | \$10 per person

Assorted domestic & imported cheese with fruit and crackers

Pasta Station | \$12 per person

Penne, Linguini & Cheese Ravioli. Marinara, Alfredo & Pesto Sauces with a variety of fresh vegetables, parmesan cheese and garlic bread.

Add Chicken or Shrimp for \$5 per person

Beverage Service

Open Bar Selections

Premium | First Hour \$18/person | Each additional Hour \$9/person

Tanqueray, Bacardi, Captain Morgan, Crown Royal, Johnny Walker Black, Jack Daniels, Jose Cuervo, Maker's Mark, Ketel One, Grey Goose, an assortment of cordials, red & white wines and domestic & imported beers.

Well | First Hour \$16/person | Each additional Hour \$8/person

Smirnoff, Cruzan White & Spiced, Jim Beam, Johnny Walker Red, Jose Cuervo, an assortment of cordials, red & white wines and domestic & imported beers.

Beer & Wine | First Hour \$14/person | Each additional Hour \$8/person

An assortment of red & white wines and domestic & imported beers.

Cash Bar Selections

Premium Brand Cocktails | \$10

Well Brand Cocktails | \$8

Domestic Beer | \$5

House Wine | \$7

Imported Beer | \$6

Soft Drinks | \$2

Bottled Water | \$2

Specialty Items

Sparkling Cider | \$25 per bottle

Champagne | \$45 per bottle

Champagne Toast | \$6 per person

Wine | \$35 per bottle

Bartenders are required for all bars. Labor Fee of \$85 for up to 4 hours of bar service will apply. Additional hour of bar service is \$25.



Audio/Visual Pricing

Each item available for \$35 + tax per day

Projector

5 x 5 Screen

32" TV

Podium

Flip Chart with markers

Handheld microphone

Conference phone



All meeting room rentals come with a complimentary water station, notepads, pens and WiFi.

Meeting & Banquet Policies

Tax and Service Charges:

A 20% service charge and applicable CT sales tax will be added to all food and beverage charges. Applicable CT sales tax will be added to room rental and audio visual charges.

Event Attendance & Menu Selections:

The final attendance count and any food & beverage selections are due five (5) business days prior to the event date. This number will be considered the guaranteed minimum number of guests for the event and the minimum number guarantee is not subject to reduction after the five (5) business date cut off. It is agreed that if a guaranteed number of attendees is not provided five (5) business days prior to the event, the original expected number will be used as the guaranteed number and the hotel will charge the client accordingly.

Payment Information

A \$250 deposit is required at time of booking to secure your event which may be made via cash or credit card. Personal checks are not accepted. Final payment is due at the completion of the event.

Timing for Social Functions

All events are either four (4) or eight (8) hours in length. Each additional hour, or part of, will result in an additional charge of \$50.00 per hour for the Banquet room.

Decorations and Supplies:

Outside alcohol and confetti are not allowed within our banquet rooms. If confetti is used, there will be a \$150 clean-up fee assessed. When decorating the space, tacks, push pins, staples, packing tape etc cannot be used to attach items to the walls or ceiling. Should damage occur from any decorations, an additional fee will be assessed.