

CATERING MENU

HILTON GARDEN INN LYNCHBURG





BREAKFAST BUFFETS

(MINIMUM OF 25 PEOPLE)

Continental \$11 Per Person

- Breakfast Pastries including Danishes, Muffins, Breakfast Breads with Fruit Preserves, Butter, and Cream Cheese
- Sliced Seasonal Fresh Fruit
- Assorted Variety of Cold Cereals with Assorted Milks (Whole, 2%, and Skim)
- Assortment of individual Fruit Yogurts
- Assortment of Fruit Juices
- Freshly Brewed Regular and Decaffeinated Coffee and a Variety of Specialty Hot Teas

Executive \$18 Per Person

- Fresh Scrambled Eggs (Cheese optional)
- Crispy Bacon and Sausage Links
- Breakfast Potatoes with Peppers and Onions
- Southern Grits or Oatmeal
- Assorted Variety of Cold Cereals with Assorted Milks (Whole, 2%, and Skim)
- Breakfast Pastries including Danishes, Muffins, fresh Baked Bagels, and Assorted Breakfast Breads with Fruit Preserves, Butter, and Cream Cheese
- Assortment of individual Fruit Yogurts
- Sliced Seasonal Fresh Fruit
- Assortment of Fruit Juices
- Freshly Brewed Regular and Decaffeinated Coffee and a Variety of Specialty Hot Teas

A La Carte

Biscuits and Gravy.....	\$3 Per Person
Pancakes.....	\$3 Per Person
Cinnamon French Toast.....	\$3 Per Person
Made- to-Order Omelets Station.....	\$5 Per Person

LUNCH BUFFETS

(MINIMUM OF 25 PEOPLE)



Hill City Deli

\$18 Per Person

- Soup of the Day
- Deli-Sliced Ham, Roast Beef, and Turkey Breast
- Swiss, American, and Cheddar Cheeses
- Shaved Lettuce, Sliced Tomato, and Sweet Onions
- Dill Pickle, Mustard, Mayonnaise, and Horseradish Cream
- Old-Fashion Macaroni Salad and Red- Bliss Potato Salad
- Assortment of Sandwich Breads, Croissants and Rolls
- Cookie or Brownies
- Sliced Seasonal Fresh Fruit
- Freshly Brewed Sweet and Un-sweet Tea

All American

\$20 Per Person

- Grilled Burgers or Jumbo Hot Dogs
- Spicy Chili with Cheddar Cheese and Onions
- BBQ Chicken Breasts or Southern-Style BBQ Ribs
- Red Bliss Potato Salad
- Creamy Cole Slaw and Buttered Corn on the Cob
- Fresh Rolls and Buns
- Sliced Seasonal Fresh Fruit
- Apple Pie, Peach Cobbler, Pecan Pie (Choose Two)
- Freshly Brewed Sweet and Un-Sweet Tea

Primo Italian

\$26 Per Person

- Hearty Lasagna (Meat or Vegetable)
- Fettuccine Alfredo (Choose Chicken or Shrimp)
- Chicken Parmesan
- Crisp Caesar Salad with Parmesan Cheese and Seasoned Croutons
- Fresh Garlic Bread
- New York Style Cheesecake
- Freshly Brewed Sweet and Un-Sweet Tea

LUNCH BUFFETS

(MINIMUM OF 25 PEOPLE)

South of the Border

\$24 Per Person

- Build Your Own Fajitas and Taco Bar Featuring:
 - Black Bean Rancheros and Spanish Rice
- Grilled Chicken and Spicy Beef
 - Warm Soft & Hard Taco Shells
- Shredded Lettuce, Chopped Tomato, Diced Onions, Grated Mexican Cheeses, Fresh Salsa, Pico de Gallo, Sour Cream, and Guacamole
 - Churros or Sopapillas
 - Freshly Brewed Sweet and Un-Sweet Tea

Memphis BBQ

\$28 Per Person

- Grilled Jack Daniels Glazed BBQ Chicken Breast
 - Fresh Baked Smoked Cheddar Corn Bread
- Pineapple BBQ Glazed Pork Ribs
 - Pineapple Upside Down Cake
- Home Style Cole Slaw
 - Freshly Brewed Sweet and Un-Sweet Tea
- Baked Beans

Sultry Salad Bar

\$18 Per Person

- Soup of the Day
 - Assortment of Breads and Rolls
- Chicken Salad, Tuna Salad, and Pasta Salad
 - Freshly Sliced Fruit Tray
- Garden Salad Bar with Grated Cheddar and Assorted Dressings
 - Freshly Brewed Sweet and Un-Sweet Tea



LUNCH PLATED



SALADS

ALL SALADS ARE SERVED WITH ROLLS & BUTTER,
FRESHLY BREWED SWEET & UNSWEET TEA

Chicken Caesar **\$12 Per Person**

Marinated Chicken, Crispy Romaine Lettuce, Asiago Cheese, and Garlic Croutons Tossed with our own Caesar Dressing

Chef Salad **\$11 Per Person**

Fresh Seasonal Greens with Ham, Turkey, and Assorted Cheeses
Served with your Choice of Dressing

Tuna Salad **\$14 Per Person**

Fresh Grilled Tuna Filet Served Over Mixed Salad Greens with Radish, Teardrop Tomato, Cucumber, Pickled Ginger, and Fried Wonton Chips. Served with Sesame Vinaigrette Dressing

Chicken Salad **\$13 Per Person**

Crusted Breast of Chicken Served over Garden Greens Salad with Roasted Corn, Cayenne Pecans, Tomato, Cucumber, and Chopped Egg. Served with a chipotle Ranch Dressing

SANDWICHES

ALL SANDWICHES ARE SERVED WITH CHIPS OR PASTA SALAD, PICKLED SPEAR, FRESHLY BREWED SWEET & UNSWEET TEA

Tuscan Chicken **\$12 Per Person**

Marinated Grilled Chicken Breast, Topped with Provolone Cheese, Bacon, Arugula, and Roasted Pepper. Served on Toasted Vidalia Focaccia Bread

Cajun Shrimp Wrap **\$14 Per Person**

Fresh Cajun Shrimp, Served Wrapped in a Sun Dried Tomato Tortilla with Romaine Lettuce, Asiago Cheese, and Caesar Dressing

Philly Wrap **\$13 Per Person**

Shaved Lean Beef with Provolone Cheese, Sliced Onions and Peppers, and Steak Sauce, Served Wrapped in a Garlic Herb Tortilla

Turkey and Cranberry **\$11 Per Person**

Tender Sliced Turkey Breast Wrapped in a Sun Dried Tomato Tortilla with Boursin Cheese, and Cranberry Mayonnaise, Sliced into Pinwheels

Sourdough Club **\$10 Per Person**

Turkey Breast Piled High with Crisp Bacon, Swiss Cheese, Lettuce, and Tomato, Served on Sourdough Bread

BREAK PACKAGE OF THE HILLCATS

AM/PM Breaks **\$12 Per Person**

All breaks served with assorted Coke and Pepsi products and bottled water.

Home Plate

- BYO Parfait
- Assorted Yogurts
- Sliced Fresh Fruits
- Granola
- Whipped Cream

First Base

- Assorted Danish
- Freshly Baked Raspberry, Apple, and Cheese with Cream Cheese Topping
- Assorted Muffins
- Assorted Bagels with Butter, Cream Cheese, and Fruit Preserves

Safe

Build Your Own Trail Mix
Granola, Banana Chips, Assorted Dried Fruits Almonds, Cashew Pieces, Yogurt, and Assorted Raisins

9th Inning

Make Your own Ice Cream Sundae
Vanilla and Chocolate Ice Cream, Assorted Candy Toppings, Sprinkles, Miniature Chocolate Chips, Whip Cream, Caramel, and Chocolate Syrups

Triple Play

- Assorted Bags of Chips
- Cookies Or Brownies
- Vegetable Crudites with Ranch Dip

Home Run

- Buttered Popcorn
- Mini Corn Dogs
- Warm Jumbo Pretzels with Spicy Mustard

Thirst Quencher **\$9 per person**

All Day Beverages: Regular and Decaffeinated Coffee, Freshly Brewed Sweet & Un-sweet Tea, Specialty Hot Teas, Sodas, and Bottled Water



COMPLETE MEETING PACKAGE MEET AND GREET

(MINIMUM OF 25 PEOPLE)



Complete Meeting **\$38 Per Person**

Breakfast

- including Danishes, Muffins, Freshly Baked Bagels and assorted Breads with Fruit Preserves, Butter, and Cream Cheese
- Sliced Seasonal Fresh Fruit
- Assorted Variety of Cold Cereals with Assorted Milks
- Assortment of Individual Fruit Yogurts
- Assortment of Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and a Variety of Specialty Hot Teas

AM Break

Freshly Brewed Regular and Decaf Coffee with Bottled Waters and Assorted Soft Drinks

Lunch- Select One

Primo Italian

- Hearty Lasagna (Meat or Vegetable)
- Fettuccine Alfredo (Choose Chicken or Shrimp)
- Fresh Garlic Bread
- Crisp Caesar Salad with Parmesan Cheese and Seasoned Croutons
- New York Style Cheesecake
- Freshly Brewed Sweet and Un-Sweet Tea

South of the Border

- Build your own fajitas and taco Bar featuring: Grilled Chicken, Shredded Lettuce, Chopped Tomato, Diced Onions, Grated Cheddar and Mexican Cheeses, Fresh Salsa, Sour Cream, and Guacamole.
- Warm Soft and Hard Taco Shells
- Freshly Brewed Sweet and Un-Sweet tea

Hill City Soup and Deli Sandwich

- Soup of the Day
- Deli Sliced Ham, Roast Beef, and Turkey Breast
- American Cheeses, Shaved Lettuce, Sliced Tomato, and Sweet Onions. Dill Pickle, Mustard, Mayonnaise, and Horseradish Cream
- Assortment of Sandwich Breads, Croissants, and Rolls
- Cookies or Brownies
- Freshly Brewed Sweet and Un-Sweet Tea

COMPLETE MEETING PACKAGE MEET AND GREET CONTINUED

(MINIMUM OF 25 PEOPLE)

PM Break- Select One

Cookie Lovers

- Assorted Freshly Baked Cookies to Include:
 - Chocolate Chip, Peanut Butter, and Oatmeal Raisin
 - Freshly Bake Brownies
 - Ice Cold Whole, 2%, and Chocolate Milk.
- Freshly Brewed Regular and Decaffeinated Coffee and a Variety of Specialty Hot Teas
- Assorted Sodas and Bottled Water

Power Break

- Granola Bars
- Assorted Herbal Teas, Fruit Juices, Assorted Sodas, and Bottled Water

Ball Park Breakaway

- Warm Soft Pretzels, M&M's, and Popcorn
- Served with Appropriate Condiments
- Freshly Brewed Regular and Decaf Coffee and a Variety of Specialty Hot Teas and Assorted Sodas and Bottled Water

DINNER BUFFETS

(MINIMUM OF 25 PEOPLE)

The Northern	\$30 Per Person for Chicken	The Southern	\$27 Per Person
	\$36 Per Person for Steak		\$37 Per Person for 2 Entree's
<ul style="list-style-type: none"> • Sliced Beef Tenderloin with Horseradish and Sundried Tomato Demi Glaze OR • Pan Seared Chicken with Ginger Citrus Glaze • Rosemary Roasted Red Bliss Potatoes 	<ul style="list-style-type: none"> • Vegetable Medley • Field Green Salad with Assorted Dressings • Fresh Rolls and Butter • Assortment of Pies and Cakes • Freshly Brewed Sweet and Unsweet Tea 	<ul style="list-style-type: none"> • Southern Fried Chicken or Calabash Fried Catfish or Braised Beef Pot Roast with Country Vegetables • Green Beans, Mashed Potatoes and Gravy, Collard Greens, Pasta Salad, and Red Bliss Potato Salad • Field Green Salad with Assorted Dressings 	<ul style="list-style-type: none"> • Biscuits or Cornbread Muffins with Honey-Whipped Butter • Pecan Pie and Peach Cobbler • Freshly Brewed Sweet and Unsweet Tea

One Entree: \$30 Per Person, Two Entree: \$35 Per Person, Three Entree: \$40 Per Person

Select Entrees

- | | | | |
|--------------------------|--------------------|----------------------------------|--------------------------------------|
| • Pork Loin | • Baked Tilapia | • Roast Beef with Mushroom Sauce | • Hearty Lasagna (Meat or Vegetable) |
| • Southern Fried Chicken | • Fried Catfish | • Roast Turkey with Gravy | |
| • Baked Chicken | • Honey Glazed Ham | | |

Select Two Salads

- | | |
|---|----------------|
| • Garden Salad- Choice of two Dressings | • Pasta Salad |
| • Caesar Salad | • Cole Slaw |
| • Macaroni Salad | • Potato Salad |

Select Two Vegetables

- | | |
|--|--------------------|
| • Collard Greens | • Vegetable Medley |
| • Broccoli Casserole or Steamed Broccoli | • Green Beans |
| • Squash and Zucchini | |

Select one Starch

- | | |
|------------------------|-------------------------|
| • Mashed Potatoes | • Oven Roasted Potatoes |
| • Sweet Potato Soufflé | • Cornbread Dressing |
| • Macaroni & Cheese | • Rice Pilaf |

Select Two Desserts

- | | |
|-----------------|------------------|
| • Pecan Pie | • Chocolate Cake |
| • Key Lime Pie | • Cheesecake |
| • Peach Cobbler | |

DINNER PLATED

ALL PLATED DINNERS ARE SERVED WITH ROLLS & BUTTER, A CHOICE OF GARDEN OR CEASAR SALAD, CHOICE OF RICE PILAF OR ROASTED POTATOES, A VEGETABLE MEDLEY, A SELECTION OF FRESHLY BREWED SWEET & UNSWEET TEA, COFFEE AND HOT TEAS, AND CHEF'S CHOICE OF DESSERT.



Prime Rib of Beef **\$45 Per Person**

10oz. of prime Rib of Beef Slow Roasted to Perfection

Osso Bucco **\$30 Per Person**

served with a Shiitake Mushroom and Red Onion Demi Glaze

Chicken Marsala **\$28 Per Person**

Boneless Breast of Chicken Sautéed and Served with a Mushroom and Marsala Wine Sauce

Beef Tenderloins **\$40 Per Person**

Grilled Medallions of Beef Tenderloin Topped with Boisen Cheese Over Burgundy Mushroom Demi Glaze

Grilled Vegetable Tortellini **\$25 Per Person**

Tricolor Cheese Tortellini tossed with Fire-Grilled Vegetables and a White Wine Sauce

CARVING STATIONS

*REQUIRES \$75 ATTENDANT FEE

Prime Rib **\$25 Per Person**

Served with Herb Mayonnaise, Whole Grain Mustard, and Horseradish Cream

Herb Crusted Pork **\$15 Per Person**

Served with Herb Mayonnaise, Whole Grain Mustard, and Horseradish Cream

Roasted Turkey **\$15 Per Person**

Served with Herb Mayonnaise, Whole Grain Mustard, and Cranberry Relish

Steamship Round **\$30 Per Person**

Served with Herb Mayonnaise, Whole Grain Mustard, and Horseradish Cream

Virginia Ham **\$15 Per Person**

Served with Herb Mayonnaise, Whole Grain Mustard, and Cranberry Relish

All selections are subject to 11.8% sales tax + 20% gratuity and are not inclusive. A surcharge of \$50.00 will be applied to any buffet menu that does not meet the minimum of 25 people.

HORS D'OEUVRES



Cold Hors D' oeuvres *Priced Per 100 Pieces

- Peeled Iced Jumbo Shrimp Served with Cocktail Sauce and Lemon Wedges \$250
- Vegetable Crudite Tray Small- \$30 Large-\$70
- Fresh Seasonal Fruit Tray Small- \$85 Large-\$100
- Imported & Domestic Cheese Display Small-\$50 Large-\$80

Hot Hors D' oeuvres *Priced Per 100 Pieces

- Coconut Shrimp \$225
- Jalapeno Poppers \$225
- Chicken Tenders \$245
- Beef Wellington \$350
- Bourbon BBQ Meatballs \$175
- Scallops Wrapped with Bacon \$325
- Greek Spanikopita \$275
- Assorted Mini Quiches \$225
- Mini Crab Cakes \$450
- Crab Stuffed Mushrooms \$300
- Chicken Satays \$275

BOX LUNCHES

Pre- Assembled Box Lunches \$12 Per Person

Choose Your Sandwich

- Roasted Turkey, Lettuce, Tomato, Served on Whole Grain Wheat
- Black Forest Ham, Lettuce, Tomato, Cheese, Served on a Buttered Croissant
- Roast Beef and Provolone Cheese

*Vegetarian Option available upon request

Choose Your Salad

- Red Potato
- Macaroni Salad
- Coleslaw

Choose Your Fruit

Banana or Apple

Choose Your Chips

- Assorted Sun Chips
- Assorted Lays Chips
- Pretzels

Choose Your Cookie

- Chocolate Chip
- Brownie



FAMILY STYLE INDIVIDUAL TABLE BUFFET

EACH FAMILY STYLE BUFFET OPTION IS SERVED WITH MIXED CHOPPED GREENS, FRESH STRAWBERRIES, GRAPES, WALNUTS, CRUMBLED BLEU CHEESE SERVED WITH BALSAMIC VINAIGRETTE, ROLLS & BUTTER.

OPTION 1

Beef Tenderloin Medallions Topped with Boisen Cheese over Burgundy Mushrooms Demi Glaze

OPTION 2

Roasted Chicken Served with Red Roasted Potatoes, and Grilled Asparagus

OPTION 3

Apple Stuffed Pork Loin Served with Spinach, and Rice Pilaf

Assorted Petit Fors

Sweet and Un-sweet Teas

Freshly Brewed Coffee

\$37 Per Person



SPECIALTY MENUS



Family Reunion Package

Meet and Greet

\$15 per person

- Bourbon BBQ Meatballs
- Seasonal Assorted Fruit
- Chicken Fingers
- Cookies or Brownies
- Wings

Dinner Buffet

**One Entree \$27
Two Entree's \$32
Three Entree's \$40**

Choose Two

- Garden Salad
- Macaroni Salad
- Coleslaw
- Pasta Salad
- Potato Salad

Choose one, two, or three entree's

- Southern Fried Chicken
- Baked Tilapia
- Baked Chicken
- BBQ Chicken
- Cajun Catfish
- BBQ Ribs

Choose two vegetables

- Southern Collard Greens
- Sweet Potato Soufflé
- Green Beans
- Mashed Potatoes
- Macaroni & Cheese
- Herb Roasted Vegetables

Desserts (Plated Options Choose One, Buffets Choose Two)

- Cheese Cake
- Pecan Pie
- Red Velvet Cake
- Apple Pie
- Chocolate Cake

Kids Three and Under Free; 4-11 50% off

BAR SELECTIONS

REQUIRES \$75 BARTENDER FEE

CASH/HOST BAR

priced per drink

- House Brands 6.00
- Call Brands 7.00
- Top Shelf Brands 8.00
- Domestic Beer 4.00
- Imported Beer 5.00
- Varietal Wine 6.00

