



Hilton Garden Inn™

959 Middle Road | Bettendorf, Iowa
563-265-2121

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn Bettendorf, 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 professionals 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.

Thanks for making us a part of your plans, and welcome to the Hilton Garden Inn Bettendorf!

Melissa Carr

General Manager

• WELCOME TO THE GARDEN 

Prices are subject to 22% service charge plus applicable sales tax. Menus are subject to change and not guaranteed more than one month prior to the function date. Consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness.

09/11/18

introduction
LETTER

audio visual equipment

40" COLOR TV & DVD PLAYER

LCD DATA/VIDEO (600 LUMEN)

LCD DATA/VIDEO (1400 LUMEN)

LCD DATA/VIDEO (2200 LUMEN)

WIRELESS LAVALIERE MICROPHONE

HANDHELD WIRED MICROPHONE

HANDHELD WIRELESS MICROPHONE

8' X 8' TRIPOD SCREEN

4 CHANNEL MIXER

8-CHANNEL SOUND SYSTEM

350 watt soundboard, with one pair of AVS122 speakers.

ADDITIONAL SPEAKERS AVS122 (per pair)

meeting accessories & supplies

FLIPCHART WITH PAD & MARKERS

POSTER EASEL (A-Frame)

WHITE BOARD

AC EXTENSION CORD OR POWERSTRIP

POLYCOM SPEAKER PHONE

DIRECT DIAL EXTENSION WITH LONG DISTANCE

Priced per day. Not available in every guest room.

complimentary

WIRELESS INTERNET ACCESS

TOLL FREE CALLS

procedures, labor, delivery

AUDIO VISUAL SET-UP PACKAGE (30 minutes)

A technician will assist with the set-up, power, testing, and tape down of your presentation; for use with client equipment, includes AC power cords and strips:

DELIVERY

To ensure proper receipt of your packages, please address them in care of your Hotel representative and note your name, group name and event date. The Hotel can provide limited assistance in placing pick-up orders for packages. We ask that you prepare packages to include company account information and that you schedule and authorize pick-up.

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plated breakfast

All breakfast selections are served with a glass of fresh orange juice, regular and decaffeinated coffee, tea, and an assortment of fresh pastries or country biscuits. Priced per guest.

EGGS BENEDICT

Lightly poached eggs served on Canadian bacon and toasted English muffin covered in creamy Hollandaise, served with breakfast potatoes and fresh fruit. Available for groups of 25 or less.

COUNTRY SKILLET EGG CASSEROLE

Layers of diced ham, sun dried tomatoes, green onions, mushrooms, and potatoes baked within an egg casserole and topped with melted Cheddar, served with a warm cinnamon apple compote or a chilled fresh fruit cup.

CLASSIC BREAKFAST CROISSANT

A flaky butter croissant piled high with shaved ham, eggs, and Cheddar, served with breakfast potatoes and chilled fresh fruit cup.

TEXAS FRENCH TOAST

Hand dipped Texas toast, grilled golden brown, then lightly dusted with powdered sugar and served with hot buttery syrup, smoked sausage patties and fresh fruit cup.

brunch buffets

All breakfast buffets include assorted juices, regular and decaffeinated coffee, tea, and baskets of fresh assorted breakfast breads, muffins and pastries. 30 person minimum required for buffets. Priced per guest.

THE HEARTLAND

Freshly scrambled eggs and a generous helping of breakfast potatoes with choice of sausage, bacon or ham steak. Substitute 4 oz. Sirloin for an additional price per guest.

SUNRISE MORNING

Served with fresh seasonal fruit display and breakfast potatoes.

CHOOSE ONE: Freshly Scrambled Eggs | Country Skillet Egg Casserole

CHOOSE TWO: Smokehouse Bacon | Sausage | Ham

CHOOSE ONE: Flaky Country Biscuits & Gravy | French Toast

Add cold or hot cereal for an additional price per guest.

BOUNTIFUL BRUNCH

Served with fresh seasonal fruit display, breakfast potatoes, Chef's vegetable selection, and assorted mousse, cobbler, pie, and parfaits.

CHOOSE ONE: Chilled Seafood Salad | Pasta salad

CHOOSE ONE: Traditional eggs Benedict | Cheddar Egg Strata | Southwestern Scrambled Eggs

CHOOSE TWO: Smokehouse Bacon | Sausage | Ham | Fried Chicken

Beef Bordelaise Stroganoff over Herbed Radiatore

OMELET STATION OR WAFFLE BAR

Made-to-order omelettes or waffles served with a variety of toppings. Minimum of 30 guests.

Egg Beaters available upon request. Price additional to buffet.

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morning breaks

All breaks are priced per guest.

MID-MORNING STRETCH

Regular and decaffeinated coffee, herbal tea, iced tea, assorted soft drinks, bottled water, and fresh fruit display or whole fruits.

CLASSIC CONTINENTAL

Regular and decaffeinated coffee, herbal tea, assorted bottled juices, fresh Danish, muffins, and donuts.

DELUXE CONTINENTAL

Regular and decaffeinated coffee, herbal tea, assorted bottled juices, pastries, muffins, donuts, assorted bagels with cream cheese, jellies, and sliced fresh fruit display.

specialty breaks

AFTER SCHOOL BREAK

Regular and decaffeinated coffee, herbal tea, chocolate and white milk, and an assortment of freshly baked jumbo cookies and brownies.

THE HEALTH NUT

Regular and decaffeinated coffee, iced tea, herbal tea, bottled spring water, granola bars, assorted yogurt, mixed nuts, and whole fresh fruit.

THE 7TH INNING STRETCH

Hot pretzels with mustard, melted Cheddar cheese sauce, mini corn dogs, buttered popcorn, roasted peanuts, nachos, assorted soft drinks, and bottled water.

CHOCOHOLIC BREAK

Regular and decaffeinated coffee, herbal tea, assorted soft drinks, bottled water, hot chocolate, chocolate cookies and brownies, assorted chocolate candies, and chocolate dipped strawberries.

PARTY TIME BREAK

Assorted soft drinks and freshly baked pizzas with a variety of toppings.

beverages

All break items are priced per quantity listed.

REGULAR OR DECAFFEINATED COFFEE
ICED TEA, FRUIT PUNCH OR LEMONADE
ASSORTED VERYFINE 100% BOTTLED JUICE
SKIM, WHOLE OR CHOCOLATE MILK
SOFT DRINKS
BOTTLED WATER
HOT CHOCOLATE
HOT TEA

breakfast items

All breakfast items are priced per dozen unless otherwise noted.

ASSORTED FRUIT YOGURT
DANISH
CINNAMON ROLLS
DONUTS
FRUIT CROISSANTS
ASSORTED FRESH MUFFINS
BAGELS WITH CREAM CHEESE
FRESH SLICED FRUIT DISPLAY

snacks

All breakfast items are priced per pound unless otherwise noted.

MIXED NUTS
DRY ROASTED PEANUTS
POTATO CHIPS & PINT OF DIP
TORTILLA CHIPS & PINT OF SALSA
GARDETTO'S SNACK MIX
FRUIT 'N NUTS TRAIL MIX
PRETZELS
FRESH COOKIES
BROWNIES
WHOLE FRESH FRUIT
GRANOLA & FRUIT BARS
ICE CREAM BARS
ASSORTED CANDY BARS

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luncheon salads

All luncheon salads are served with Chef's basket of baked breads and rolls, butter, regular and decaffeinated coffee, tea, iced tea, and lemonade. Priced per guest.

CHICKEN CAESAR SALAD

Crisp romaine leaves tossed in tangy Hickory Caesar dressing and Romano cheese, accented by tomato wedges, olives and croutons, then topped with grilled chicken. Substitute grilled salmon or shrimp for an additional price per guest.

MARINATED SIRLOIN SALAD

Marinated London Broil atop spring greens, red onion, diced tomato, and Feta cheese, served with Raspberry Vinaigrette dressing.

CHEF'S SALAD

Traditional arrangement of ham, turkey, bacon, American & Swiss cheeses, hard-boiled eggs, tomatoes, Kalamata olives, and green onion. Served over a romaine and iceberg blend with choice of dressing.

COUNTRY FRIED CHICKEN SALAD

Tossed greens topped with our special recipe batter fried chicken strips and served with a tangy honey mustard sauce.

luncheon sandwiches

Served with regular and decaffeinated coffee, tea, iced tea, and milk. Priced per guest.

CROISSANT CLUB

Flaky butter croissant stuffed with ham, turkey, Swiss & American cheeses and topped with bacon, lettuce, and tomato. Served with choice of potato salad, pasta salad or potato chips.

BLT WRAP

Tucked inside this garden tortilla is crispy bacon, lettuce, diced tomatoes, and red onion. Served with potato chips.

BACON CHICKEN MELT

Tender grilled breast of chicken topped with sautéed peppers, onions, maple cured bacon, and melted Jack cheese on a Kaiser roll. Served with choice of potato salad, potato chips or steak fries.

NEW YORK DELI

Shaved turkey breast, cured ham, tender roast beef and Swiss cheese piled high on a fresh croissant roll topped with lettuce, tomato, red onion, mild peppers, and vinaigrette dressing, served with choice of pasta salad, potato salad or chips.

HOT PHILLY CHEESESTEAK

Tender roast beef, sautéed green peppers, onions, and mozzarella cheese piled high on a fresh Hoagie Roll, served with choice of pasta salad, potato salad or chips.

WRAP IT UP CHICKEN SALAD

Tucked inside this tomato tortilla is our fresh, creamy chicken salad with lettuce, diced tomato, and red onion rings, served with a medley of fresh fruit.

SOUP & SANDWICH

Club Sandwich stacked with tender ham, turkey and bacon, Swiss and Cheddar cheeses, lettuce, tomato, and topped with Smoky Honey Dijon dressing, served with Soup du Jour.

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boxed lunch selections

Boxed luncheons with disposable service and delivered to your conference room. Luncheons include appropriate condiments. Priced per guest.

CHEF'S DELI SANDWICH

Assortment of ham, turkey, and beef sandwiches with assorted cheeses and croissants. Choice of coleslaw, potato salad, pasta salad or potato chips. Includes fresh whole fruit, large freshly baked cookie, assorted soft drinks, and bottled water.

ITALIAN STYLE SANDWICH

An Italian Festival of cold cuts, cheese, Bermuda onion, and tomato with herbed vinaigrette dressing, served on a croissant roll. Served with choice of coleslaw, potato salad, pasta salad or potato chips. Includes cappuccino iced brownie or cookie and assorted soft drinks and bottled water.

plated house specialty lunches

Hot Plated Lunches are served with choice of soup or House Salad, seasonal steamed vegetable, appropriate starch, Chef's selection of baked rolls and butter, regular and decaffeinated coffee, iced tea and lemonade, and Chef's choice of dessert. Priced per guest.

CHICKEN TORTELLINI ALFREDO

Tender boneless breast of chicken mixed with our tri-colored tortellini pasta stuffed with ricotta cheese and sautéed in a rich Alfredo and served with shredded Romano.

MUSHROOM CHICKEN MARSALA

Tender boneless chicken breast, sautéed and topped with our Chef's own mushroom sauce, served over a bed of pasta.

PORK LOIN CHASSEUR

Seasoned and roasted pork loin topped with creamy tomato and mushroom sauce, served with choice of roasted new potatoes or garlic mashed potatoes and selection of fresh vegetable.

PINEAPPLE CHICKEN TERIYAKI

Lightly marinated chicken breast in oriental sauce with grilled pineapple served on a bed of white rice and a medley of steamed fresh vegetables.

TRADITIONAL FOUR-CHEESE LASAGNA

Layers of seasoned ground beef and cheese baked inside this traditional favorite. Served with garlic bread and a medley of fresh vegetables.

ROASTED VEGETABLE STIR FRY

A medley of roasted fresh vegetables stir-fried in a tangy Asian sauce, served over a bed of rice pilaf.

SOUTHWEST SALMON

A salmon filet seasoned with a mild chili and lime rub served over crispy fried potatoes and oven-roasted vegetables.

LONDON BROIL

8 oz. marinated sirloin carved and smothered with a demi-glaze of sautéed mushrooms and onions, served with choice of garlic mashed potatoes, roasted baby red potatoes or baked potatoes with a medley of steamed fresh vegetables.

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lunch buffets

All buffets are served with regular and decaffeinated coffee, iced tea, lemonade, and Chef's choice of dessert. Priced per guest. Minimum guarantee of 30 guests.

DELI LUNCHEON

Sliced turkey, ham, and roast beef, American, Cheddar, and Swiss cheeses, tomatoes, dill pickle spears, red onion rings, potato chips, and assorted breads.

CHOICE OF THREE: Tossed Salad with Assorted Dressings | Pasta Salad | Potato Salad
Coleslaw | Cottage Cheese

BAKED POTATO & SALAD BAR

Soup du jour, tossed salad with assorted dressings, assorted salads, large Idaho potatoes, cheddar cheese sauce, sour cream, butter, chives, and bacon pieces, steamed broccoli, and chili. Add fried chicken for an additional price per guest.

TASTE OF ITALY

2 entrées

3 entrées

4 entrées

Caesar salad, fresh baked garlic breadsticks, marinated vegetable salad, pasta salad, and fresh seasonal vegetables.

CHOICE OF ENTRÉES: Chicken Parmesan | Lasagna (Traditional or meatless) | Chicken Picatta
Tri-colored Tortellini with Alfredo Sauce | Italian Sausage Pepperonatta
Baked Cavatelli | Baked Cheese Ravioli with Marinara Sauce

DOWN HOME LUNCH BUFFET

2 entrées

3 entrées

Tossed salad with assorted dressings, creamy potato salad, sautéed green beans, pearl onions and bacon, and garlic mashed potatoes.

CHOICE OF ENTRÉES: Country Fried Chicken | Chicken Supreme | Roast Beef
Baked Cod | Pork Loin

WESTERN ROUNDUP

Shaved barbecue pork or beef, fried chicken, corn o'brien, baked beans, coleslaw, relish tray, cornbread, and assorted bread and rolls.

MEXICAN FIESTA

Fried corn shells and flour tortillas, shredded lettuce, cheese, and diced tomatoes, black olives, peppers, sour cream, onions, and jalapeños, seasoned beef and chicken, refried beans, Spanish rice, bean and chicken chimichangas, and bean & cheese burritos.

Add fajita action station for an additional price per guest.

THE COMPANY PICNIC

Grilled chicken breasts, hamburgers, brats, assorted Kaiser rolls and buns, garden greens with toppings, potato salad, coleslaw, potato chips, baked beans, mini corn on the cob, tomato slices, lettuce, red onion rings, and pickle spears.

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plated dinners

All Plated Entrées are served with choice of salad, choice of starch, fresh seasonal vegetables, rolls with butter, regular and decaffeinated coffee, iced tea, lemonade, and choice of dessert. Priced per guest. Add soup du jour for an additional price per guest.

STEP ONE: Choose your Salad

House Salad with Assorted Dressing | Caesar Salad | Spinach Salad with Assorted Dressing

STEP TWO: Choose your Starch

Baked Potato | Au Gratin Potatoes | Twice Baked Potato Duchess Potato | Wild Rice Blend
Roasted New Baby Red Potato | Garlic Mashed Potatoes | Rice Pilaf | Penne Pasta in Garlic Butter

STEP THREE: Choose your Entrée

*ROASTED PRIME RIB OF BEEF | 10 oz. or 12 oz.

Generous portions of prime rib or beef, slow roasted and served with creamy horseradish and au jus.

*GRILLED FILET MIGNON | 8 oz. or 10 oz.

A steak lover's favorite. Bacon-wrapped tenderloin served with our creamy Béarnaise sauce.

STUFFED FLOUNDER

A delicate white fish stuffed with a seafood mussolini and topped with Chiron hollandaise.

CHICKEN CHASSEUR

Grilled boneless chicken breast topped with a demi glaze, tomato, onion, and fresh herbs.

PECAN CRUSTED SALMON

Fresh Atlantic salmon seasoned and topped with roasted pecans and glazed with orange beurrie banc sauce.

CHICKEN PICATTA

Grilled boneless chicken breast sautéed in white wine and topped with lemon butter capers.

CHICKEN SUPREME

Tender, boneless breast of chicken sautéed and topped with our own supreme sauce, served on a bed of long grain wild rice and a medley of steamed vegetables.

IOWA PORK CHOP

Thick 10 oz. Iowa chop stuffed with our unique apple sage dressing and smothered with sweet and sour wild mushroom sauce.

CHICKEN OSCAR

Grilled chicken breast topped with hollandaise, asparagus spears, snow crab, and mushroom cap.

VEGETABLE LASAGNA

Sheets of al dente pasta with fresh vegetables and seasoned cheese sauce topped with grated Parmesan cheese.

*DUET MEDLEY

A designer duet featuring your choice of two entrées from the list below:

Medallion of Petite Tenderloin Filet | Bacon Wrapped Grilled Pork Chop
Grilled Skewer of Shrimp | Marinated Beef Sirloin | Medallion of Pork Tenderloin Chasseur
Grilled Chicken Cortez | Grilled Chicken Breast Supreme | Herb Crusted Salmon

**Steak and roasted beef items are cooked to a warm pink center unless otherwise specified.*

STEP FOUR: Choose your dessert

Assorted Cheesecakes | Assorted Layer Cakes | Sherbet | Assorted Sheet Cakes
Chocolate or Strawberry Mousse | Berry Pie | Homemade Cobbler | Ice Cream

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traditional dinner buffets

Our dinner buffets include an assortment of hot, fresh rolls, butter, regular and decaffeinated coffee, iced tea, and lemonade. Buffets are served with our Chef's sumptuous selection of sweets including cheesecake, layer cake, sheet cake, and assorted mousse. Priced per guest. Minimum of 50 guests.

TWO ENTRÉE SELECTION

THREE ENTRÉE SELECTION

SALADS (Choose Three)

- Tossed Salad with Assorted Dressings
- Coleslaw
- Fresh Fruit & Melon Salad
- Caesar Salad
- Cottage Cheese
- Old Fashioned Potato Salad
- Country Potato Salad
- Cavatelli Pasta Salad
- Sweet Cream Ambrosia Salad
- Pasta Salad
- Marinated Cucumber and Tomato Salad
- Snow Pea Salad
- Spring Vegetable Salad
- Three Bean Salad
- Cubed Jello
- Salad in Sweet Cream

STARCHES (Choose One)

- Baby New Potatoes
- Garlic Mashed Potatoes
- Wild Rice Blend
- Twice Baked Potatoes
- Au Gratin Potatoes
- Radiatore Alfredo
- Lemon Buttered Penne Pasta
- Rice Pilaf

ENTRÉES (Choose Two or Three)

- Sliced Eye of Round Beef with Cabernet Mushroom Sauce
- Sliced London Broil with Bell Pepper Sherry Sauce
- Roast Beef Jardinière
- Bacon Wrapped Steak Medallions
- Asiago Chicken Pasta
- Chicken Breast Supreme
- Chicken Picatta
- Sliced Pork Loin in Rosemary Sauce
- Chicken Kiev
- Roast Turkey with Sage Dressing
- Chicken Cordon Bleu
- Sliced Pitt Ham in Honey Glaze
- Country Fried Chicken
- Herb Crusted Cod
- Traditional Lasagna
- BBQ Baby Back Ribs

carving station

Add the following hand-carved presentations to any of the dinner buffet options. Carved entrées count as one entrée selection. Carving fee is an additional cost per guest for each item. The carving fee is in addition to the buffet pricing.

SLOW ROASTED INSIDE ROUND OF BEEF

Round of beef slow-roasted to perfection, offered with Bourbon demi-glaze and creamy horseradish.

ROAST TURKEY

Whole roasted turkeys, carved and offered with a Wild Berry demi-glaze.

PINEAPPLE & HONEY-GLAZED HAM

Cured honey ham favorite, offered with our very own pineapple salsa.

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displays

Priced to serve 50 guests.

IMPORTED CHEESES & FRUIT DISPLAY

Brie, smoked Gouda, smoked Cheddar, and dilled Havarti served with an array of berries and Melba toast.

SMOKED ATLANTIC SALMON

Garnished and served with herbed cream cheese, capers, and miniature bagels.

hospitality packages

All hors d'oeuvres packages are priced per guest. Each package includes reception-style service for a period of 1.5 hours and displayed for 2 hours. Minimum of 50 guests and maximum of 100 guests. Priced per person.

MIX 'N MINGLE

A delicious array of fried mozzarella cheese, stuffed mushrooms, baked meatballs (BBQ & Swedish), vegetable crudité, and our turkey pinwheels stuffed with cream cheese and spinach.

THE ICE BREAKER

Passed butler-style, the following selections are included: Rumaki, assorted canapés, ham and cream cheese cornucopia on crackers, bruschetta, mini quiche, and mini kabobs.

MINGLE ALL THE WAY

Presented at four stations throughout the room:

- Peel and eat shrimp, served with lemons and cocktail sauce.
- Teriyaki beef or chicken kabobs and spring egg rolls.
- Assorted cheese and fresh fruit.
- Zesty buffalo wings, fried stuffed jalapeño poppers, celery and creamy blue cheese dressing.

action stations

Our exciting stations are attended by our Chef. Priced per person and require a minimum of 50 paid guests. Action Stations, when added to any Hospitality Package, are an additional price per guest.

D'ITALIANO PASTA STATION

Cream Cheese Tortellini, Spinach Fettuccini, and Tomato Penne Pastas prepared to order by our Chef with your choice of ingredients: onions, mushrooms, peppers, olives, crab meat, and black olives, topped with your choice of Alfredo, Marinara or Spinach.

FAJITA FIESTA STATION

Fresh seasoned beef and fajita chicken strips mixed with peppers and onions and made to order from our Chef. Accompaniments include: flour tortillas, corn tortilla chips, salsa, sour cream, guacamole, green onions, cheese, and refried beans.

MIDWEST STATION

From the Carver.

CHOICE OF TWO: Baron of Beef | Roasted Boneless Turkey Breast | Glazed Pitt Ham | Pork Loin

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hot hors d'oeuvres

Hors d'oeuvres based on 50 pieces per order.

SWEDISH OR BBQ MEATBALLS

RUMAKI

ASSORTED MINI QUICHE

BBQ OR BUFFALO CHICKEN STRIPS

STUFFED SEAFOOD OR SAUSAGE MUSHROOMS

CHICKEN TERIYAKI KABOBS

PEPPERED BEEF BROCHETTES

FIRE WINGS WITH CELERY & BLEU CHEESE DIP

FRIED RAVIOLI WITH MARINARA SAUCE

BREADED OR BATTERED MUSHROOMS

CREAM CHEESE STUFFED JALAPEÑO POPPERS

CHICKEN SANTA FE EGG ROLLS WITH PINEAPPLE SAUCE

CREAMY SPINACH ARTICHOKE DIP WITH TORTILLA CHIPS

COCKTAIL FRANKS

COCONUT SHRIMP

WONTON SHRIMP

cold hors d'oeuvres

Priced to serve 50 guests unless otherwise noted.

VEGETABLE TRAY WITH PEPPER RANCH DIP

FRESH FRUIT DISPLAY WITH YOGURT DIP

CHEESE & CRACKER TRAY

Assorted cheese with cracker medley.

TURKEY PINWHEELS (50 pieces)

Stuffed with spinach and cream cheese.

SILVER DOLLAR SANDWICHES (50 pieces)

Baked ham and smoked turkey.

ASSORTED CANAPÉS (50 pieces)

CHOCOLATE DIPPED STRAWBERRIES (50 pieces)

JUMBO COCKTAIL SHRIMP (16-20 pieces)

Served with tangy cocktail sauce.

CUCUMBER PITA POINTS (50 pieces)

Served with dilled mustard sauce.

DEVILED EGGS (50 pieces)

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desserts

Desserts are priced per guest, per piece.

CHEESECAKE WITH FRUIT TOPPING (New York, Raspberry, Turtle)

BLACK FORREST CAKE OR RASPBERRY TORTE

CHOCOLATE SUICIDE CAKE

LAYER CAKE (Chocolate, German Chocolate, Lemon Crème)

HOUSE MADE PIES (Berry, Pumpkin, Apple, Cherry, Peach, Lemon)

PECAN PIE

KEY LIME PIE

CRÈME PIES (Coconut, Banana, Chocolate, Oreo)

MOUSSE (Chocolate, Strawberry)

BOURBON BREAD PUDDING (Served with Bourbon Caramel Sauce)

HOMEMADE FRUIT COBBLER

SHERBET (Rainbow, Lemon, Raspberry, Orange Crème)

specialty desserts

Specialty desserts are priced per guest, per serving.

CHERRIES JUBILEE

Flambé of cherries, orange zest and brown sugar, presented to your group station side with flair and fun. Served with hot fudge and caramel.

ICE CREAM SUNDAE STATION

Buffet of vanilla and strawberry ice cream, whipped topping, nuts, sprinkles, chocolate sauce, hot fudge, caramel sauces, maraschino cherries and wafers.

BANANAS FOSTER

Bananas caramelized to perfection with brown sugar, butter and brandy, served our way with pralines and crème over crepes.

COFFEE CORDIALS

After dinner delights! We present coffee service with the appropriate toppings and your choice of Bailey's Irish Crème, Amaretto or Kahlua.

HOT CHOCOLATE

Hot chocolate, marshmallows, peppermints, chocolate morsels, butterscotch morsels, caramel syrup, chocolate syrup, whip cream and sprinkles.

SMORE'S STATION

Includes graham crackers, marshmallows and sticks. Choice of Hershey's® chocolate, Hershey's® Cookies 'n' Crème, peppermint patties, Reese's® Peanut Butter Cups®, Almond Joys®, and Mounds®.

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beverage service

HOST: Complete reception includes liquor, beer, wine, mixes, and set-up. Items are priced per drink and added to your master account. A flat rate will be charged for each bartender.

CASH: A flat fee will be charged for each bartender.

BAR MENU

Call Drinks

Premium Drinks

House Wine

Domestic Beer

Import Bottled Beer

Soft Drinks

Keg Beer - Domestic

champagne by the bottle

Bottles are 750mL

KORBEL CHAMPAGNE

FREXINE BRUT

Corkage Fee applied per 750mL Bottle, Wine or Champagne

house wine by the bottle

Bottles are 750mL

SUTTER HOME CABERNET SAUVIGNON

SUTTER HOME MOSCATO

SUTTER HOME CHARDONNAY

SUTTER HOME WHITE ZINFANDEL

additional wine selection

Bottles are 750mL

CHATEAU STE MICHELLE - RIESLING

TRINITY OAKS - PINOT GRIGIO

MURPHY-GOODE - SAUVIGNON BLANC

TRINITY OAKS - CHARDONNAY

KENDALL JACKSON - CHARDONNAY

SEA GLASS - PINOT NOIR

TRINITY OAKS MERLOT

COLUMBIA CREST GRAND ESTATES - MERLOT

DONA PAULA LOS CARDOS - MALBEC

TRINITY OAKS - CABERNET SAUVIGNON

MENAGE A' TROIS - RED BLEND

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