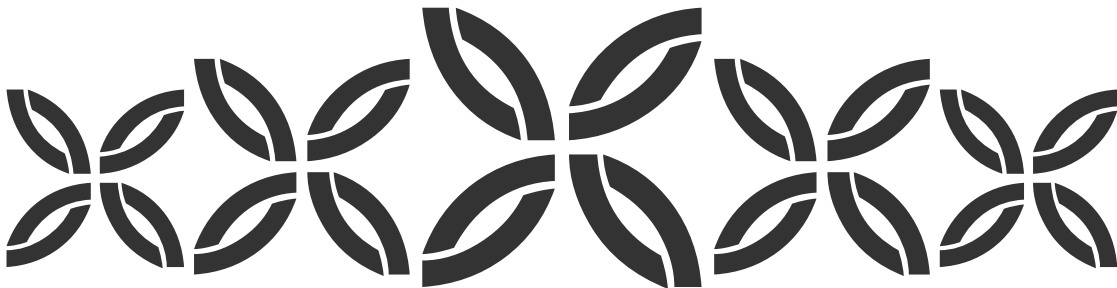




Catering Menu



Hilton Garden Myrtle Beach • 2383 Coastal Grand Circle • Myrtle Beach, SC 29577 • T: 843-839-1200 • F: 843-839-5100 • www.hgi.com

A service charge of 22% and 11.5% sales tax will be added to the above pricing.

All menu options and prices are subject to change.

            **Breakfast Buffets**

All Breakfast Buffets are served with assorted juices, hot tea and coffee

Breakfast Buffet: **\$12.00 pp**

Seasonal Fresh Fruits, Yogurts, Danish, Muffins, Bacon, Sausage, Biscuits & Gravy, Grits, Home Fries and Scrambled Eggs.

Hilton Continental: **\$10.00 pp**

Seasonal Fresh Fruits, Yogurts and Assorted Pastries.

            **Beverages**

Regular/Decaf Coffee: **\$20.00 gallon**

Sweet/Unsweetened Iced Tea: **\$20.00 gallon**

Lemonade or Fruit Punch: **\$20.00 gallon**

Assorted Canned Soft Drinks: **\$2.50 each**

Bottled Water: **\$2.00 each**

Premium Bottled Water **\$3.50 each**

Juice: **\$20.00 1/2 gallon**

Orange, Cranberry, Apple, Pineapple

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            *A La Carte Items*

<i>Assorted Cold Cereals:</i>	<i>\$2.00 pp</i>
<i>Breakfast Sandwiches w/Ham , Bacon or Sausage: Egg & Cheese</i>	<i>\$29.00 dozen</i>
<i>Assorted Bagels:</i>	<i>\$14.00 dozen</i>
<i>Assorted Danish or Assorted Muffins:</i>	<i>\$14.00 dozen</i>
<i>Assorted Granola Bars:</i>	<i>\$14.00 dozen</i>
<i>Assorted Yogurts:</i>	<i>\$16.00 dozen</i>
<i>Oatmeal w/Brown Sugar and Raisins:</i>	<i>\$3.00 pp</i>
<i>Assorted Whole Fruits:</i>	<i>\$16.00 dozen</i>

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 **Boxed Lunch**

All lunch menus include Iced Tea or Lemonade and Water. All sandwiches can be served in a wrap.

Deli Boxed Lunch: **\$11.00 pp**

Choice of Roast Beef, Ham, Turkey, Chicken Salad or Tuna Salad (you can mix-n-match) served on White, Wheat or Rye Bread. Served with Lettuce, Tomato, Cheese, Cookie and Choice of 1 side. Boxed lunches served with can soda or bottled water.

Italian Hoagie Box Lunch: **\$12.00 pp**

Genoa Salami, Cappacolla, and Ham with lettuce, tomato, and onions on a hoagie roll. Served with Pasta Salad and Miniature Cheesecake.

Vegetarian Box Lunch: **\$10.00 pp**

Roasted Red Pepper, Avocado, Lettuce, Tomato, Cucumber, Onion, and Sundried Tomatoes on Ciabatta with Italian Dressing. Served with a side of Cole Slaw and Cookie.

Side Items: \$2.00 pp

Pasta Salad, Potato Salad, Cole Slaw or Fruit Cup

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 **Lunch Buffet:**

All lunch menus include Iced Tea or Lemonade and Water

Deli Tray:

\$11.00 pp

Roast Beef, Ham, Turkey, Cheddar, Swiss and Provolone Display with Assorted Breads, Lettuce, Tomato, Pickles, Mayonnaise, Mustard and Choice of 1 side.

Stadium Tailgate:

\$15.00 pp

Choice of Angus Beef Burger, Turkey Burger, or Garden Burger AND Choice of Hotdog, Bratwurst, Italian Sausage. Served with Choice of 2 Sides: Fresh Fruit, French Fries, Sweet Potato Fries, Pasta Salad, Cole Slaw, Baked Beans. Condiments to include Lettuce, Tomato, Diced Onion, Relish, Cheese, Pickles, Mayonnaise, Mustard and Ketchup.

Soup and Salad Bar:

\$13.00 pp

Choice of Vegetable, Chicken Noodle, Baked Potato, Cheddar & Beer, Chicken Gumbo, Chili or New England Clam Chowder Soup & Choice of Salad.

On-The-Border Bar:

\$15.00 pp

Choice of Two Meats: Chicken, Beef or Steak. Served with Soft Flour Tortillas, Sautéed Peppers & Onions, Southwestern Rice, Cajun Black Beans, and Chips & Salsa. Toppings to include Lettuce, Tomatoes, Shredded Cheese and Sour Cream.

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 **Working Breaks**

Minimum 10 people, based on a thirty minute break and One serving per person

Happy Heart **\$5.00 pp**

Assorted Granola Bars---Fresh Fruit---Mixed Nuts--Bottled Water

Cookies & Brownies Break **\$7.00 pp**

Cookies---Brownies---Bottled Water—Milk

Dessert Lovers **\$8.00 pp**

Assorted Dessert Platter—Cheesecake—Key Lime Pie—Chocolate Cake

Strawberry Platter **\$17.00 pp**

12 Chocolate Dipped Strawberries

Take Me Out to The Ball Game **\$12.00 pp**

Fresh Popped Buttered Popcorn, Salted peanuts, Carmel Corn and Lemonade

Do the Salsa **\$12.00 pp**

Crisp Corn Tortillas, Fresh Pico De Gallo, Spicy Salsa, Warm Queso, Guacamole, Sour Cream, Jalapenos and Jauritias

Energizer **\$10.00 pp**

Assorted Shelled Nuts, Dried fruits, Fresh Whole Fruits, Granola Bars
Gatorade Punch

ASSORTED SNACKS

Potato Chips with Ranch and Onion Dips **\$6.00 pp**

Spicy Assorted Bar Mix **\$5.00 pp**

Crispy Tortilla Chips with Mild Salsa **\$5.00 pp**

With Queso Add **\$2.00 pp**

Mixed Nuts **\$5.00 pp**

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 **Hors D' Oeuvres**

All Hors D' Oeuvres priced per 100 count unless otherwise listed

Cocktail Meatballs: **\$125.00 -150 count**

Choice of Swedish, BBQ or Marinara

Chicken Tenders: **\$185.00 -100 count**

Served with Ranch, BBQ or Honey Mustard

Chicken Wings: **\$185.00 – 100 wings**

Choice of BBQ, Teriyaki or Buffalo, Served with Bleu Cheese and Ranch Dressing

Pepper Jack & Grilled Chicken Quesadillas **\$120.00 – 25 cut into 4 pieces each**

Prime Rib Sliders **\$250.00 – 100 sliders**


Served with Creamy Horseradish Sauce

Roast Beef Wrapped with Asparagus **\$125.00 – 50 pieces**

Served with Horseradish Sauce

Mini Crab Cakes: **\$225.00 – 100 count**

Served with Cajun Remoulade Sauce

 **Cold Hors D' Oeuvres**

Peel & Eat Shrimp **\$285.00-200 count**

Served with Lemon & Cocktail Sauce

Finger Sandwiches: **\$145.00 – 100 pieces**

Roast Beef, Turkey, Ham, Pimento Cheese Assortment

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 **Platters**

Small serves 10-14, Medium serves 15-25, and Large serves 26-40

Fresh Seasonal Fruit Display, Choice of Creamy Honey Dip or Chocolate-Mint Dip

<i>Small:</i>	\$50.00
<i>Medium:</i>	\$75.00
<i>Large:</i>	\$110.00

Assorted Cheeses Display, Served with Assorted Crackers

<i>Small:</i>	\$55.00
<i>Medium:</i>	\$80.00
<i>Large:</i>	\$120.00

Seasonal Vegetable Display, Served with Ranch and Italian Dressings

<i>Small:</i>	\$40.00
<i>Medium:</i>	\$60.00
<i>Large:</i>	\$75.00

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             **Dinner**

Dinner is served Buffet Style for groups unless otherwise stated. All Dinner Menus include Iced Tea and Coffee.

   **One Meat Dinner Entrees:**

Southern Fried Chicken: ***\$17.00 pp***

Served with Spring Salad w/Balsamic Vinaigrette, Mac-N-Cheese casserole, Steamed Broccoli, and Warm Rolls.

Blackened Swordfish ***\$26.00 pp***

8 oz Fresh Swordfish blackened and served with Rice Pilaf and Mixed Vegetables.

Herb-Encrusted Pork Loin: ***\$18.00 pp***

Served with Garden Salad w/Assorted Dressings, New Potatoes, Broccoli Casserole, Apple Stuffing and Warm Rolls.

Grilled Ribeye Steak – 10oz ***\$28.00 pp***

Served with Baked Potato, Sautéed Green Beans and Warm Dinner Rolls.

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 **Two Meat Dinner Combos:**

The Southern:

\$24.00 pp

Southern Fried Chicken Paired with Sautéed Shrimp with Andouille Cream Sauce, Served with Stone-Ground Grits, Braised Collard Greens and Warm Rolls.

The Barbeque:

\$23.00 pp

Pulled Pork and Barbeque Grilled Chicken, Served with Corn-on-the-Cobb, Baked Beans and Potato Salad. Accompanied by assorted sauces.




The Italian:

\$24.00 pp

Lasagna with Marinara-Meat Sauce Topped with Mozzarella & Parmesan Cheese paired with Chicken Parmesan & Angel Hair Pasta Topped with Marinara, Served with Caesar Salad and Italian Garlic Bread.

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   **Create Your Own Buffet:**

\$28.00 pp

Choice of One Salad-Two Entrees-Once Starch-One Vegetable and Served with Warm Rolls

 **Salads:**

Spring Salad

Chopped Salad

Caesar Salad

 **Entrees:**

Roast Beef Au Jus

Herb Encrusted Tilapia

Honey Glazed Ham

Eggplant Parmesan

Flank Steak with Brown Merlot Sauce

Vegetable Lasagna with Marinara Sauce

*Chicken: Herb Marinated, Teriyaki, Fried, or
Parmesan*

*Salmon: Blackened, Herb Encrusted, or Pan Seared
with Citrus Butter*

 **Vegetables:**

Ginger Carrots

Green Beans

Broccoli Casserole

Mixed Spring Vegetables

Corn-on-the-Cob

 **Starch**

*Roasted red Bliss Potatoes with Butter and
Parsley*

Garlic Smashed Red Potatoes

Home-Style Mac-N-Cheese

Loaded Mashed Potatoes

Baked Potato with Butter and Sour Cream

Potatoes Au Gratin

Mashed Potatoes with Gravy

Rice Pilaf

 **Additional Side Items may be added: \$3.00 pp**

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 **Carving Stations**

A \$50.00 Attendant Fee is charged for all Carving Stations

Roast Beef: **\$240.00 -serves 60 people**

Slow roasted Top Sirloin served with au jus, Dijon and Horseradish Cream Sauce

Honey Glazed Ham: **\$135.00 –serves 40 people**

Served with Mayonnaise and Mustard Maple Glaze

Roasted Pork Loin: **\$125.00 –serves 30 people**

Served with Chipotle Mayonnaise and Dijon Cream Sauce

Prime Rib **\$300.00 – serves 50 people**

Served with Au jus and Horseradish Cream

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 **Dessert**

<i>Chef's Assorted Dessert Tray:</i>	<i>\$75.00 -60 count</i>
<i>Varieties include: Cheesecake, Lemon Bars, Fruit Tarts and Brownies</i>	<i>\$150.00 -100 count</i>
<i>Banana Pudding:</i>	<i>\$40.00 -serves 15 people</i>
<i>Fruit Cobbler:</i>	<i>\$38.00 -serves 15 people</i>
<i>Choice of Peach or Apple</i>	
<i>Apple or Key Lime Pie:</i>	<i>\$5.00 pp</i>
<i>Fresh Baked Cookies or Brownies</i>	<i>\$14.00 per dozen</i>
<i>Full Sheet Cake</i>	<i>\$110.00</i>
<i> ½ sheet cake</i>	<i>\$60.00</i>

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 **Bar**

A \$50.00 Bartender Fee for the 1st hour and \$25.00 for each additional hour

 **Cash Bar**

Individuals will pay for their own drinks on a cash basis. Host is not responsible for Service Charge.

<i>House Brands:</i>	<i>\$5.50 each</i>
<i>Premium Brands:</i>	<i>\$7.00 each</i>
<i>Domestic Beer:</i>	<i>\$4.00 each</i>
<i>Imported Beer:</i>	<i>\$5.00 each</i>
<i>House Wine:</i>	<i>\$5.00 each</i>
<i>Sodas:</i>	<i>\$2.00 each</i>
<i>Bottled Water:</i>	<i>\$2.00 each</i>

 **Host Bar**

All beverages served are to be paid on one bill by the Host. Host is responsible for 20% Service Charge.

<i>House Brands:</i>	<i>\$5.00 each</i>
<i>Premium Brands:</i>	<i>\$6.00 each</i>
<i>Domestic Beer:</i>	<i>\$3.00 each</i>
<i>Imported Beer:</i>	<i>\$4.00 each</i>
<i>House Wine:</i>	<i>\$5.00 each</i>
<i>Sodas:</i>	<i>\$2.00 each</i>
<i>Bottled Water:</i>	<i>\$2.00 each</i>

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 *Open Bar Packages*

Per Person/Per Hour for House Brands: \$13.00 hour

Per Person/Per Hour for Premium Brands: \$16.00 hour

These packages are only available with food functions and must be paid in full prior to function when final counts are received. (Limit 3 drinks per hour, per person) Available for a Minimum of 1 hour and a Maximum of 4 hours.

 *Additional Beverage Options*


Mimosas: \$40.00 gallon


Champagne Punch: \$40.00 gallon


Wine by the Bottle: \$18.00 bottle

Champagne Toast: \$24.00 bottle

Non-Alcoholic Champagne: \$13.00 bottle

 *Please make your Sales Contact aware of any Vegan, Vegetarian or Food Allergy attendees prior to your event if possible so that our Chef can prepare.*

 *If you are interested in a food or beverage item that you don't see on our menu please let us know as we would be happy to create an event specific menu for you.*

 *Children 12 and under eat free and 12 and older eat at regular price*

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