



Hilton Garden Inn Palo Alto  
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Catering MENU

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn Palo Alto 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 Hilton Garden Inn!

Catering & Sales Department

# Meeting Package 1

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## **CONTINENTAL BREAKFAST**

Assorted Pastries and Muffins  
Fresh Seasonal Fruit  
Assorted Yogurts  
Assorted Chilled Juices to include: Apple and Orange  
Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **MID-MORNING BREAK**

Assorted Sodas and Bottled Water  
Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **LUNCH BUFFET OR A LA CARTE**

Select from the Lunch menu  
Chef's Choice of Dessert or Fruit Platter  
Assorted Sodas and Bottled Water  
Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **AFTERNOON BREAK**

Freshly Baked Cookies  
Assorted Sodas and Bottled Water  
Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **HOT BREAKFAST (additional charge)**

Fresh Scrambled Eggs  
Smoked Bacon and Sausage Links  
Seasoned Breakfast Potato

All food and beverage prices are subject to 22% service charge and 8.75% sales tax.  
For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton Garden Inn Director of Sales or contact person.

# Meeting Package 2

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## **CONTINENTAL BREAKFAST**

Assorted Pastries and Muffins

Fresh Seasonal Fruit

Assorted Yogurts

Assorted Chilled Juices to include: Apple and Orange

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **MID-MORNING BREAK**

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **LUNCH BUFFET OR A LA CARTE**

Select from the Lunch menu

Chef's Choice of Dessert, Whole Fruits or Fruit Platter

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **AFTERNOON BREAK**

Select one:

Trail Mix , Energy Bars, Mixed Nuts, or Assorted Cookies

Whole Fruits

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **HOT BREAKFAST** (additional charge)

Fresh Scrambled Eggs

Smoked Bacon and Sausage Links

Seasoned Breakfast Potato

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# Meeting Package 3

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## **CONTINENTAL BREAKFAST**

Fresh Seasonal Fruit

Assorted Yogurts

Assorted Chilled Juices to include: Apple and Orange

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **MID-MORNING BREAK**

Energy Bars and Whole Fruits

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **LUNCH BUFFET OR A LA CARTE**

Select from the Lunch menu

Chef's Choice of Dessert, Whole Fruits or Fruit Platter

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **AFTERNOON BREAK**

Assorted Cookies and Mixed Nuts

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **HOT BREAKFAST (additional charge)**

Fresh Scrambled Eggs

Smoked Bacon and Sausage Links

Seasoned Breakfast Potato

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# *Productive Package*

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## **CONTINENTAL BREAKFAST**

Assorted Pastries and Muffins

Fresh Seasonal Fruit

Assorted Yogurts

Assorted Chilled Juices to include: Apple and Orange

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **MID-MORNING BREAK**

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **AFTERNOON BREAK**

Freshly Baked Cookies

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

# *Continental Breakfast*

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## **HOSPITALITY BREAKFAST**

Assorted Pastries and Muffins

Assorted Chilled Juices to include: Apple and Orange

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **INTEGRITY BREAKFAST**

Assorted Pastries , Muffins and Scones

Fresh Seasonal Fruit

Assorted Yogurts

Assorted Chilled Juices to include: Apple and Orange

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

# Coffee Break

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## **HOSPITALITY BREAK I**

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **HOSPITALITY BREAK II**

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **INTEGRITY BREAK I**

Assorted Tortilla Chips and Salsa

Potato Chips and Fresh Dip or Hummus and Pita Chips

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **INTEGRITY BREAK II**

Freshly Baked Assorted Cookies

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **INTEGRITY BREAK III**

Haagen Dazs Ice Cream

Mixed Nuts

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **INTEGRITY BREAK IV**

Hot Buttery Popcorn

Spicy Party Mix

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea



# Coffee Break Continued

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## **GREAT LEADERSHIP BREAK I**

Assorted Energy Bars

Whole Fruits

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **GREAT LEADERSHIP BREAK II**

Assorted Trail Mix

Freshly Baked Cookies

Whole Fruits

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

## **GREAT LEADERSHIP BREAK III**

Assorted Candy Bars

Freshly Baked Cookies

Whole Fruits

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

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# *Plated Breakfast*

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## **ALL AMERICAN BREAKFAST**

Fresh Scrambled Eggs  
Smoked Bacon or Sausage Links  
Seasoned Breakfast Potatoes and Fruits  
Served with Breakfast Bread

## **FRENCH TOAST**

Served with Whipped Butter and Warm Maple Syrup  
Smoked Bacon  
Fresh Fruit

## **SOUTHWEST SCRAMBLE**

Eggs, Bell Peppers, Ham, Onions, Tomatoes & Cheddar Cheese  
Seasoned Breakfast Potatoes and Fruits  
Served with Breakfast Bread

Assorted Chilled Juices to include: Apple or Orange  
Freshly Brewed Coffee, Decaf Coffee and Hot Tea

# *Breakfast Buffet*

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Minimum of 20 guests  
Fresh Scrambled Eggs  
Smoked Bacon or Sausage Links  
Seasoned Breakfast Potatoes  
Assorted Pastries and Muffins  
Fresh Seasonal Fruit  
Assorted Yogurts  
Assorted Cereals with Milk  
Assorted Chilled Juices to include: Apple and Orange  
Freshly Brewed Coffee, Decaf Coffee and Hot Tea

# *Baked Goods/Refreshments*

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## **FRESHLY BAKED GOODS**

Assorted Bagels with Cream Cheese  
Assorted Pastries, Croissants, Muffins  
Assorted Baked Cookies  
Chocolate Brownies  
Lemon Bars  
Assorted Tarts

## **REFRESHMENTS**

Freshly Brewed Coffee & Tea  
Freshly Brewed Ice Tea  
Lemonade  
Chilled Juices- Apple or Orange  
Assorted Sodas  
Bottled Water  
Red Bull Energy Drink

# Snacks

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## SNACKS

Assorted Whole Fruits

Assorted Candy Bars

Energy Bars

Ice Cream Bars

Assorted Yogurts

Seasonal Fruits

Tortilla Chips with Salsa

Potato Chips with Fresh Dips

Hummus with Pita Chips

Mixed Nuts

# *Plated Sandwich Luncheon*

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## **GRILLED VEGETABLE SANDWICH**

Zucchini, Peppers, Squash, Avocado and Cheese  
With an Herbed Vinaigrette on a Focaccia Roll  
Served with Chips or Seasonal Fruit  
Chef's Choice of Dessert  
Freshly Brewed Coffee and Hot Tea or Iced Tea

## **YUCATAN GRILLED CHICKEN SANDWICH**

Grilled Chicken, Cheddar, Apple wood Bacon, Lettuce,  
Tomato, Onion and Pineapple  
With Chipotle Sauce on a Rustic Ciabatta Bun  
Served with Chips or Seasonal Fruit  
Chef's Choice of Dessert  
Freshly Brewed Coffee and Hot Tea or Iced Tea

## **TORTILLA WRAP**

Sandwich Wrap, Bagged Potato Chips, Whole Fruit,  
Baked Cookie, Soda or Bottled Water  
Wrap Choice: Chicken, Turkey or Grilled Vegetables

## **EXECUTIVE LUNCH BOX**

Deli Sandwich, Bagged Potato Chips, Whole Fruit,  
Baked Cookie, Soda or Bottled Water  
Sandwich Choices: Turkey, Roast Beef, Tuna Salad,  
Chicken Salad or Vegetarian

# *Salad Luncheon*

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## **TOSSED GREEN SALAD**

Spring Greens, Cucumber, Tomato, Red Onion, Orange Slices, Pepper, Olives and Toasted Almond and Raspberry Vinaigrette

## **FIESTA GARDEN COBB SALAD**

Mixed Greens, Grilled Chicken, Avocado, Applewood Bacon, Onion, Tomato, Egg and Blue Cheese and Ranch Dressing

## **STEAK FRITES SALAD**

Crisp Lettuce with Char-Grilled Steak, Fried Potato, Roasted Mushrooms, Onion Bleu Cheese with Lemon-Dijon Vinaigrette

## **BAY SHRIMP SALAD**

Baby Spinach, Bay shrimp, Roasted Red Pepper, Pineapple Relish with Lemon Vinaigrette

## **CHICKEN CAESAR SALAD**

Romaine Lettuce, Grilled Chicken, Parmesan Cheese and Croutons with Caesar Dressing

All Served with Baked Bread and Butter  
Freshly Brewed Coffee, Hot Tea or Iced Tea  
Chef's Choice of Dessert

# Hot Luncheon

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## **CHICKEN PICCATA**

Lightly Breaded Chicken Breast with Lemon Caper Sauce served with Creamy Parmesan Risotto and Seasonal Vegetables

## **CHICKEN PARMESAN**

Panko Breaded Chicken Breast with Parmesan Cheese and Roasted Tomato Sauce served with Orzo Pasta and Seasonal Vegetables

## **GRILLED VEGETABLE TORTELLINI**

Spinach and Pumpkin Cheese Tortellini tossed with Fire-Grilled Vegetables and Creamy Pesto Sauce

## **PENNE BOLOGNESE**

Penne Pasta with House made Meat Sauce with Plum Tomato and Parmesan served with Seasonal Vegetables

## **BRAISED BRISKET**

Beer Braised Brisket served with Garlic Mash Potato and Root Vegetables

## **GRILLED SALMON**

Grilled Salmon with Lemon Herb Sauce served with Rice Pilaf and Seasonal Vegetables

All Served with Freshly Brewed Coffee and Hot Tea  
Chef's Choice of Dessert  
For Split Entree, the higher priced Entrée will be charged



# Lunch Buffet

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Minimum of 25 guests

## **GARDEN GOURMET DELI**

Tossed Garden Salad with Tomato, Cucumber, Carrot and Dressing of your Choice

Assortment of Sliced Cheese and Condiments

Deli Platter of Turkey, Ham, Roast Beef and Chips  
OR

Assorted Pre-Made Sandwiches or Tortilla Wraps

## **ITALIAN LUNCHEON**

Classic Caesar Salad with Sourdough Croutons and Parmesan

### **CHOICE OF TWO:**

- Fettuccini Alfredo
- Meat or Vegetable Lasagna
- Chicken Parmesan
- Mushroom Ravioli with Cream Sauce
- Served with Garlic Bread

## **ASIAN LUNCHEON**

Pan-Fried Dumplings

### **CHOICE OF TWO:**

- Chicken or Vegetarian Chow Mein
- Sweet & Sour Chicken or Pork
- Spicy Green Beans
- Tofu with Mushrooms Stir fry
- Spicy Mixed Vegetables stir-fry
- Served with White Steam Rice

All Served with Freshly Brewed Coffee, Hot Tea, Sodas and Bottled Water  
Chef's Choice of Dessert

All food and beverage prices are subject to 22% service charge and 8.75% sales tax.

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# *Lunch Buffet Continued*

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Minimum of 25 guests

## **TEXAS BBQ**

Coleslaw and Red Skin Potato Salad  
Country Fried Chicken and Sliced Beef Tri-Tip with  
Smoked BBQ Beans and Corn on the Cob and Corn  
Meal Muffins

## **LA FIESTA**

Orange, Jicama and Mango Salsa  
Chicken Fajitas and Beef Enchilada served with Black  
Beans, Spanish Rice, Guacamole and condiments

All Served with Freshly Brewed Coffee, Hot Tea, Sodas and Bottled Water  
Chef's Choice of Dessert

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ingredients used, please speak to your Hilton Garden Inn Director of Sales or contact person.

# Plated Dinner

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## **GRILLED VEGETABLE TORTELLINI**

Spinach and Pumpkin Cheese Tortellini  
Served with Fire-Grilled Vegetables with a Creamy Pesto Sauce

## **MUSHROOM RAVIOLI**

Mushroom Ravioli served with Seasonal Vegetables on a Bed of Marinara Sauce

## **CHICKEN PICCATA**

Lightly Breaded Chicken Breast served with Creamy Parmesan Risotto and Seasonal Vegetables with Lemon Caper Sauce

## **CHICKEN MARSALA**

Sautéed Chicken Breast served with Risotto and Seasonal Vegetables with Shitake Mushroom Marsala Sauce

## **GRILLED SALMON**

Salmon Fillet served with Rice Pilaf and Seasonable Vegetables with Lemon Herb Champagne Sauce

## **PRIME RIB AU JUS**

Herb Crusted Roast served with Au Jus Garlic Mash Potatoes and Seasonal Vegetables

## **BONE-IN BEEF SHORT RIBS**

Cabernet Braised Short ribs served with Garlic Mash Potatoes and Root Vegetables

All Served with Baked Bread and Butter

Garden Salad with Dressing

Freshly Brewed Coffee, and Hot Tea

Chef's Choice of Dessert

Maximum of two Entrée choices per event

For Split Entree, the higher priced Entrée will be charged

# Dinner Buffet

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Minimum of 50 guests

## HGI DINNER BUFFET

### STARTER SELECTION (CHOICE OF ONE)

- Crisp Romaine, Parmesan Crostini, and Herb Croutons with Traditional Caesar Dressing
- Baby Spinach Salad with Mandarin Slices with Lemon-Dijon Vinaigrette
- Spring Greens, Tomato, Red Onion, Pepper, Toasted Almonds with Raspberry Vinaigrette

### ENTRÉE SELECTION (CHOICE OF TWO)

- Mushroom Ravioli
- Penne Pasta Fresca with Basil Tomato Sauce and Grilled Vegetables
- Tricolor Tortellini with Creamy Pesto Sauce
- Chicken Marsala with Mushroom Sauce
- Chicken Breast with Mushrooms and Herb Beurre Blanc
- Petite Salmon Filet with Champagne Sauce
- Herb Roasted Tri-Tip with Cabernet Sauce
- Roasted Pork with Malt Vinegar Veloute
- Beer Braised Brisket with Caramelized Onions and Mushrooms

All Served with Baked Bread and Butter

Herbed Rice Pilaf, Roasted Garlic Red Potato, Mash Potato or Sweet Potato Gratin  
Seasonal Vegetables

Freshly Brewed Coffee or Hot

# Asian Buffet

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Minimum of 50 guests

## ASIAN DINNER BUFFET

### STARTER

- Dumplings
- Asian Chicken or Vegetable Salad

### SIDES (CHOICE OF ONE)

- Chicken, Pork or Vegetable Chow Mein
- Chicken or Vegetable Fried Rice

### ENTRÉE (CHOICE OF TWO)

- Beef and Broccoli Stir-fry
- Spicy Chicken Stir-fry
- Sweet and Sour Chicken or Pork
- Kung Pao Chicken
- Tofu with Mushrooms Stir-fry
- Spicy Green Beans

Served with White or Brown Rice  
Freshly Brewed Coffee or Hot Tea  
Chef's Choice of Dessert

# Indian Buffet

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Minimum of 50 guests

## INDIAN DINNER BUFFET

### STARTER SELECTION (CHOICE OF TWO)

- Mixed Pakora
- Vegetable Samosa
- Tandoori Chicken
- Seekh Kabob

### ENTRÉE (CHOICE OF TWO)

- Chicken Tikka Masala
- Goat Curry
- Aloo Gobi
- Shahi Paneer (Vegetable) Curry
- Daal Makhni

All Served with Cumin Basmati Rice, Assorted Naan Bread, Raita and Condiments  
Freshly Brewed Coffee or Hot Tea  
Assorted Indian Sweets or Chef's Choice of Dessert

# Hors d'oeuvres

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*Each platter serves 50 ppl*

## **HOT:**

- Spanakopita with Spinach & Ricotta Cheese
- BBQ Pulled Pork with Spicy Coleslaw on Polenta Cake
- Herb-Crusted Flank Steak with Chimichurri Sauce
- Bacon Wrapped Scallops with Blue Cheese Sauce
- Chicken Satay with Peanut Sauce
- Vegetable Samosa
- Asian Vegetable Spring Rolls with Sweet Chili Sauce
- Bruschetta with Tomato, Mozzarella and Basil
- Stuffed Mushrooms with Sausage
- Chicken Pot Stickers with Soy-Ginger Sesame Sauce
- Smoked Chicken Sausage with Sundried Tomato and Dijon Aioli
- Marguerite Flatbread with Roma Tomato, Mozzarella, Basil & Olive Oil
- Grande Garden Quesadilla

## **COLD :**

- Hummus with Pita Chips
- California Crudit 
- Seasonal Fresh Fruits & Berries
- Spinach & Artichoke Dip
- Antipasto Platter
- International Cheese Board
- Chilled Prawn with Vodka-Shallot Cocktail Sauce
- Flatbread Canape with Hummus & Olive Tapenade
- Smoked Salmon with Endives, Capers and Cr me Fraiche

# Host Bar Pricelist

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## HOUSE SELECTIONS

- House Wine
- Domestic Beer
- Sparkling Cider
- Soft Drink

## TOP SHELF SELECTIONS

- Premium Wine
- Premium Beer
- Single drink

Corkage fee applies per bottle for wine/sparkling wine opened by Banquet Staff.

Bartender fee applies per Bar (minimum of 25 guests).

Bar tender fee waived with a minimum Bar sales

Hosted bar sales will be applied towards food & beverage minimums

HGI's Catering Department reserves the right to determine the appropriate number of Bars/Bartenders to properly service your event.



# Cash (Non-host) Bar Pricelist

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## HOUSE SELECTIONS

- House Wine
- Domestic Beer
- Sparkling Cider
- Soft Drink

## TOP SHELF SELECTIONS

- Premium Wine
- Premium Beer
- Single drink

Corkage fee applies per bottle for wine/sparkling wine opened by Banquet Staff.

Bartender fee applies per Bar (minimum of 25 guests).

Bar tender fee waived with a minimum Bar sales

Non-hosted bar sales will not be applied towards food & beverage minimums

HGI's Catering Department reserves the right to determine the appropriate number of Bars/Bartenders to properly service your event.