



# 2019 Catering Menu

Hilton Garden Inn Rochester/ Pittsford



800 Pittsford Victor Road • Pittsford, NY 14534 • (585) 248-9000 • [www.rochesterpittsford.HGI.com](http://www.rochesterpittsford.HGI.com)





## Breakfast Buffets:

*All breakfast buffets include sliced seasonal fruit, yogurt, granola, freshly brewed coffee with flavored creamers, assorted hot teas, and assorted juices.*

### ***BASIC CONTINENTAL***

Freshly baked muffins and Danishes and assorted bagels with butter, preserves, and cream cheese / \$15

### ***BREAKFAST PIZZA***

Freshly baked muffins and breakfast pizza. Toppings to include scrambled eggs, cheddar cheese, bacon, sausage, and vegetables / \$16

### ***GLUTEN FREE CONTINENTAL***

Freshly baked gluten free muffins, assorted gluten free bagels served with butter, preserves, and cream cheese, and an egg frittata with your choice of Greek, Southwestern, or Meat-lovers filling / \$17

### ***BIG AND STRONG***

Steel cut oats with assorted toppings, cottage cheese, hardboiled eggs, assorted bagels with peanut butter, Nutella, cream cheese, and butter, home fried potatoes, and your choice of bacon, sausage, turkey bacon, Canadian bacon, or ham / \$20

### ***TRADITIONAL BREAKFAST BUFFET***

Freshly baked muffins, Danishes, and assorted bagels with butter, preserves, and cream cheese. Fluffy scrambled eggs, bacon, sausage, home fried potatoes, and French toast with maple syrup / \$23

## Served Breakfasts:

*All served breakfasts include sliced seasonal fruit, freshly brewed coffee with flavored creamers, assorted hot teas, and assorted juices.*

### ***ALL AMERICAN***

Scrambled eggs, home fried potatoes, and your choice of bacon, ham, or sausage / \$13

### ***STUFFED FRENCH TOAST***

Your choice of strawberry cream cheese, blueberry cream cheese, or bananas foster style French toast served with butter, maple syrup, and your choice of bacon, ham or sausage / \$16

### ***FLAPJACK FEAST***

Your choice of plain, chocolate chip, or blueberry pancakes served with butter, maple syrup, and your choice of bacon, ham or sausage / \$14

### ***EGG SANDWICHES***

Served with home fried potatoes and fresh fruit / \$12

**Choose one meat** • Canadian bacon, bacon, or sausage

**Choose one cheese** • American, Swiss, or cheddar

**Choose one bread** • English muffin, bagel, spinach wrap

***Add egg sandwiches to any breakfast buffet for \$6 each***



## Served Luncheons:

*All lunches include water, iced tea, coffee, choice of soup or salad, and dessert. Please limit to three selections per group. Group is required to provide menu labels for their guests. Final counts are due 3 days prior to event*

### **GRILLED SALMON**

Grilled salmon on a bed of tomato braised kale served with wild rice / \$25

### **CAPRESE CHICKEN**

Grilled chicken breast topped with fresh tomatoes, basil, mozzarella cheese, and a balsamic drizzle served with a side of wild rice and seasonal vegetable / \$22

### **SPINACH SALAD**

A fresh bed of spinach topped with grilled chicken, roasted beets, goat cheese, candied pecans, and balsamic vinaigrette dressing. Served with rolls and butter / \$18

### **FISH AND CHIPS**

Beer battered white fish with tartar sauce served with French fries and coleslaw / \$18

### **STUFFED PORTOBELLO MUSHROOM**

Choice of stuffing: spinach and artichoke, sausage, or pizza. Served over spinach and wild rice / \$18

### **EGGPLANT PARMESAN**

Served with rolls and butter / \$20

### **CHICKEN ALFREDO**

Cavatappi pasta, grilled chicken, tomatoes, fresh basil, shaved parmesan cheese / \$22

### **10oz NY STRIP**

Grilled and served with mashed potatoes and chef's choice vegetable / \$30

### **DESSERTS (Choose one)**

Rockslide Brownie

Caramel Apple Granny

New York Cheesecake



## Lunch Buffets:

*All lunch buffets include water, coffee, and iced tea. Minimum 20 guests, there will be a \$5 upcharge per person for groups of less than 20 guests.*

### ***DELI BUFFET / \$25***

Chef's soup du jour, fresh garden salad with ranch and balsamic vinaigrette dressings  
Mediterranean pasta salad and mustard potato salad  
Choice of tuna, chicken, or egg salad  
Ham, turkey, and roast beef  
Swiss, cheddar, American, and provolone  
White, wheat, rye, Kaiser rolls, and sub rolls  
Lettuce, tomato, onion, pickles, mayonnaise, mustard, and horseradish cream sauce  
Cookies and brownies

### ***WRAP EXPRESS / \$24***

Fresh garden salad with ranch and balsamic vinaigrette dressings  
Assorted bagged chips  
Your choice of potato or pasta salad  
Lemon bars  
Wraps (Choose 2):

- Philly cheesesteak with peppers, onions, American cheese, and mayonnaise
- Turkey, gouda cheese, roasted red peppers, and a red pepper aioli
- Grilled Buffalo chicken, buffalo sauce, blue cheese, mozzarella cheese, lettuce, tomato, and onion
- Grilled vegetables, fresh baby spinach, mozzarella cheese, basil pesto and a balsamic drizzle

### ***SOUP AND SALAD BAR / \$19***

Chef's soup du jour  
Freshly baked rolls served with butter  
Fresh fruit salad  
Choice of tuna, chicken, or egg salad  
Mixed greens & chopped romaine  
Toppings to include carrots, tomato, cucumber, onion, mushroom, shredded cheese, chopped egg, crumbly blue cheese, croutons, bacon, ham, chicken, and a variety of dressings

### ***PIZZA BUFFET / \$24***

Fresh garden salad with ranch and balsamic vinaigrette dressings  
Antipasto pasta salad  
Cheesy garlic bread with marinara dip  
Chocolate mousse cups

\*Add chicken wings: \$15 per dozen\*

Pizzas (Choose 2): Classic pepperoni, buffalo chicken, margarita, Greek, tomato with spinach & feta, very veggie



## Lunch Buffets Continued:

*All lunch buffets include water, coffee, and iced tea. Minimum 20 guests, there will be a \$5 upcharge per person for groups of less than 20 guests.*

### **TACO BAR / \$25**

Meats (Choose 2): shredded chicken, ground beef, pork, or tofu  
-Steak or shrimp available for an additional \$3 per person

Cilantro lime rice, black beans, hard and soft taco shells, peppers and onions, shredded cheese, sour cream, lettuce, tomatoes, jalapeños, and olives

Tortilla chips with salsa and choice of guacamole (seasonal) or queso  
Caramel drizzled churros

### **LITTLE ITALY BUFFET / \$27**

Minestrone soup and warm garlic bread sticks  
Traditional Caesar salad and antipasti salad  
Chicken parmesan  
Choice of meaty or vegetarian lasagna  
Green beans  
Choice of cheese tortellini or cheese stuffed rigatoni with a sundried tomato cream sauce  
Choice of cannoli or pizzelles

### **FARMHOUSE BUFFET / \$27**

Fresh garden salad  
Creamed corn  
Choice of potato or pasta salad  
Deviled eggs  
Corn bread with orange honey butter  
Macaroni and cheese  
Country fried chicken  
Glazed ham  
Dutch apple pie

### **PITTSFORD PLATE BUFFET / \$21**

Red Hots  
White Hots  
Cheeseburgers  
Meat sauce  
Home fries  
Mac salad  
Ketchup, mustard, mayo, raw onions  
Assorted Chips  
Oreo cookie bars

All food and beverage is subject to a 14.75% administrative fee, 7.25% gratuity, and 8% sales tax



## Breaks:

*All breaks include freshly brewed coffee with flavored creamers and assorted hot teas*

### ***COOKIE & BROWNIE***

Freshly baked cookies and brownies, Fairlife milks, bottled water / \$10

### ***SWEET & SALTY***

Individual bags of chips, pretzels & popcorn, freshly baked cookies, granola bars, bottled sodas and water / \$9

### ***MEDITERRANEAN***

Fresh vegetables and toasted pita points, roasted red pepper hummus, tzatziki sauce, Greek olives, fruit and herb infused water / \$10

### ***HEALTHY***

Sliced fresh fruits, vegetable crudité with ranch dip, individual yogurts with granola, fruit & herb infused water / \$10

### ***HIGH ENERGY***

Assorted dark chocolate bars, protein bars, peanuts, Powerade, and Red Bull / \$13

### ***PRETZEL***

Soft pretzels with cheese sauce, spicy mustard, and peanut butter dipping sauce, chocolate covered pretzels, strawberry lemonade / \$10

### ***ISLANDER***

Tropical pineapple dip, chocolate dipped coconut macaroons, mango pineapple salsa with tri-colored tortilla chips, virgin Pina coladas / \$11

### ***SMOOTHIE***

Trail mix, whole fruit, smoothies (choose up to 3): Strawberry banana, mixed berry, peaches and cream, green goddess, tropical. Fruit & herb infused water / \$12

### ***RECHARGE***

Premium cold brew coffee, Karma waters, chocolate covered espresso beans, coffee cake, chocolate dipped biscotti, chia pudding cups / \$15

### ***CHEESE AND FRUIT***

Assorted local cheeses, dried fruits, honey, assorted nuts, toasted crostini, and crackers, fruit & herb infused water / \$11



## A La Carte Selections:

Assorted muffins, Danishes, croissants, scones, and bagels / \$26 per dozen

Gluten free bagels, breads, and muffins / \$28 per dozen

Whole fruit / \$1.50 each

Sliced fruit / \$6 per person

Individual yogurts & granola / \$4 per person

Cookies or brownies / \$16 per dozen

Individual bags of chips, pretzels, or popcorn / \$2.50 per bag

Candy bars / \$2.50 each

Granola bars / \$2.50 each

Protein bars / \$4 each

Novelty ice cream bars / \$4.50 each

Fruit and yogurt parfaits / \$6 each

Fruit smoothies / \$6 each

## ***A LA CARTE BEVERAGE SELECTIONS***

Regular and decaf coffee with flavored creamers / \$40 per gallon

Assorted herbal teas / \$2 each

Bottled soft drinks / \$3 each

Bottled water – flat or sparkling / \$3 each

Karma Water / \$4 each

Vitamin Water / \$3 each

PowerAde / \$3.50 each

Brewed ice tea / \$25 per gallon

Lemonade or fruit punch / \$25 per gallon

Fruit juices / \$10 per liter

Milk / \$10 per liter



## Hors D'oeuvres Displays: Hot Hors D'oeuvres:

*Minimum 25 guests*

### **IMPORTED & DOMESTIC CHEESE**

Chef's selection of sliced cheeses presented with grapes, seasonal berries, dried fruit & nuts, assorted crackers, and sliced baguette / \$9

### **FRESH SEASONAL FRUIT**

Sliced honeydew, cantaloupe, and pineapple, vanilla sweet cream, garnished with seasonal berries and grapes / \$8

### **FRESH VEGETABLE CRUDITÉ**

Carrots, celery, broccoli, cherry tomatoes, radish, sweet bell peppers, mushrooms, and green beans served with a southwest ranch dip / \$7

### **CHARCUTERIE**

Assorted cured meats, fresh cheeses, olives, fruits, honey, fig jam, and breads / \$13

### **CROSTINI**

Toasted breads with a variety of toppings to include tomato basil bruschetta, olive tapenade, and an artichoke parmesan spread / \$9

*50 piece minimum. Priced per piece*

Bacon wrapped scallops	\$4.75
Mini crab cakes with lemon aioli	\$4.50
Coconut shrimp with sweet chili sauce	\$3.25
Mini cheeseburger sliders	\$3.25
French onion stuffed mushroom cap	\$2.75
Chicken satay with Thai peanut sauce	\$2.75
Chicken pot-sticker with teriyaki sauce	\$2.75
Potato latkes with a citrus sour cream	\$2.25
Vegetable spring roll with sweet chili sauce	\$2.25
Bacon and chive deviled eggs	\$2.00

## Cold Hors D'oeuvres:

*50 piece minimum. Priced per piece*

25 piece minimum

Beef crostini with horseradish cream	\$3.25
Tomato basil bruschetta	\$2.25
Shrimp ceviche shooter	\$4.25
Cucumber stuffed with herb cream cheese	\$2.25
Caprese skewers	\$3.25
Smoked salmon with cream cheese and dill crostini	\$3.75
Shrimp cocktail	\$3.75
Antipasto skewers	\$2.75





## Chef Attended Stations: Self Serve Stations:

*A minimum of 2 stations must be selected. Additional fees apply for all attended stations*

### **CARVED TURKEY**

Served with gravy, rolls, cranberry sauce, and mayonnaise / \$14

### **CARVED PRIME RIB**

Slow roasted with natural au jus, served with rolls and a creamy horseradish sauce / \$17

### **CARVED HAM**

Virginia honey ham with a pineapple glaze that is served with rolls and honey Dijon mustard / \$14

### **PASTA STATION**

Guest choice of penne or farfalle pasta and guest choice of marinara sauce, alfredo sauce, or basil pesto sauce sautéed to order with a variety of toppings including: onion, tomatoes, black olives, spinach, roasted red peppers, artichoke, mushrooms, parmesan cheese, chicken, sausage, ham / \$14

(shrimp + \$3 per person)

### **BANANAS FOSTER**

Sliced bananas sautéed with butter, brown sugar, and cinnamon then flambéed with dark rum and served over vanilla ice cream / \$10

### **CHERRIES JUBILEE**

Cherries and orange zest sautéed and sweetened and flambéed with brandy and served over vanilla ice cream / \$10

### **DESSERT CREPES**

Freshly made crepes with a variety of toppings and fillings to include: strawberries, blueberries, toasted coconut, cinnamon apples, mascarpone, Nutella, peanut butter, chocolate chips, whipped cream, and powdered sugar / \$14

### **MASHED POTATO BAR**

Traditional mashed potatoes & Mashed sweet potatoes served with a variety of toppings to include: butter, sour cream, chives, bacon bits, cheddar cheese, gravy, brown sugar, mini marshmallows, and house made cinnamon butter / \$10

### **BUILD YOUR OWN SALAD BAR**

Mixed greens and romaine lettuce served with a variety of dressings and toppings to include: carrots, tomato, cucumber, onion, mushroom, shredded cheese, chopped egg, crumbly blue cheese, croutons, bacon, and ham / \$9

### **MAC 'N' CHEESE STATION**

Traditional three cheese mac and cheese, buffalo chicken mac, and bacon & gouda mac / \$13

### **PITTSFORD PLATE STATION**

Red and white hots, cheese burgers, meat sauce, home fries, mac salad, and condiments to include, ketchup, mustard, mayo, and raw onions / \$14



## Served Dinners:

*All dinners include freshly brewed coffee, assorted hot teas, iced tea, and water. Group is required to provide menu labels for their guests. Final counts are due 3 days prior to event*

### ***GREEK STUFFED CHICKEN***

Stuffed with kalamanta olives and feta cheese / \$34

### ***CHICKEN FRENCH***

Served with a sherry lemon butter sauce/ \$34

### ***CHICKEN FLORENTINE***

Grilled chicken with sautéed spinach & grape tomatoes in a creamy veloute sauce / \$34

### ***8oz FILET MIGNON***

Topped with compote butter / \$45

### ***10oz NY STRIP STEAK***

Topped with a porcini mushroom cream sauce / \$38

### ***GRILLED SALMON***

Topped with a lemon buerre blanc / \$36

### ***SPINACH AND RICOTTA PUFF***

Sautéed spinach and fresh ricotta cheese wrapped in flakey phyllo dough / \$25

### ***GARLIC SHRIMP SCAMPI***

Served over angel hair pasta / \$36

### ***EACH ENTRÉE IS SERVED WITH:***

Warm rolls and butter

Chef choice starch and vegetable of the day

Family style salad (Choose 2): Fresh garden salad, Caesar, spinach salad, wedge salad

Dessert (Choose 1): Rockslide brownie, carrot cake, NY cheesecake, lemon bars, caramel apple granny



## Dinner Buffets:

*Dinner buffets include warm rolls with butter and choice of fresh garden salad, Caesar salad, spinach salad, or wedge salad, freshly brewed coffee, assorted hot teas, iced tea, and water.  
Minimum 25 guests*

### **ITALIAN BUFFET / \$40**

Orzo caprese salad  
Oven roasted potatoes with rosemary and olive oil  
Asparagus roasted with garlic and butter  
House made stuffed shells  
Crispy chicken parmesan  
Tuscan garden lasagna  
Roasted salmon with lemon and dill  
Cannoli's and pizzelle's

### **FARMHOUSE BUFFET / \$36**

Choice of potato or pasta salad  
Deviled eggs  
Choice of house made corn bread or biscuits  
Regular and sweet mashed potatoes with toppings  
Green beans  
Poached pears  
Macaroni and cheese  
Country fried chicken  
Sliced glazed ham  
Peach cobbler

### **GRAND BUFFET / \$48**

Jumbo shrimp cocktail  
Garlic roasted red potatoes  
Green beans and bacon  
Baked Ziti  
Chef carved prime rib with au jus and horseradish cream sauce  
Choice of chef carved turkey or ham  
Roasted Salmon with lemon and dill  
Crème brulee



## Dinner Buffets Continued:

*Dinner buffets include warm rolls with butter and choice of fresh garden salad, Caesar salad, spinach salad, or wedge salad, freshly brewed coffee, assorted hot teas, iced tea, and water.  
Minimum 25 guests*

### ***SOUTHWESTERN BUFFET / \$34***

Mexican tortilla salad  
Tortilla chips with salsa and you choice of guacamole (seasonal) or queso  
Choice of chicken or beef enchiladas  
Street corn  
Refried beans  
Cilantro lime rice  
Choice of corn or pork tamales  
Churros and horachata

### ***GREEK BUFFET / \$34***

Greek stuffed chicken  
Spinach spanakopita  
Lamb Meatballs  
Beef Moussaka  
Mediterranean pasta salad  
Toasted naan with hummus and tzatziki sauce  
Lemon butter roasted potatoes  
Greek Lemon Rice  
Baklava

### ***HAWAIIAN BUFFET / \$32***

Sweet Hawaiian rolls  
Pina colada coleslaw  
Vegetable kababs  
Hawaiian potato salad  
Hawaiian pizza  
Coconut rice  
Pineapple glazed ham  
Sweet Maui onion salmon  
Pineapple upside down cake



## Dinner Buffets Continued:

*Dinner buffets include warm rolls with butter and choice of fresh garden salad, Caesar salad, spinach salad, or wedge salad, freshly brewed coffee, assorted hot teas, iced tea, and water. Minimum 25 guests*

### **UPSTATE BUFFET / \$36**

Harvest apple coleslaw  
Salt potatoes  
Utica greens  
Corn on the cob  
Choice of artichoke French or chicken French  
Choice of pork or chicken spiedies  
Chicken riggies  
Half moon cookies

### **KIDZ RULE BUFFET / \$18**

PB&J sandwiches (allergy options available)  
Veggies with ranch dip  
Fresh fruit salad  
Cheese and pepperoni pizza  
Corn Dogs  
Chicken Fingers with BBQ  
Macaroni and cheese  
Dirt 'n' worms

### **SEAFOOD BUFFET / \$40**

Jumbo shrimp cocktail  
Old Bay seasoned fingerling potatoes  
Roasted asparagus  
Cajun roasted salmon  
Shrimp scampi with penne pasta  
Seafood bisque  
Crab and artichoke stuffed mushrooms  
Choice of garlic butter mussels or little neck clams  
Blueberry lemon tart



## Beverage Selections:

### **A LA CARTE BEVERAGE SELECTIONS**

Regular and decaf coffee	\$40.00 per gallon
Assorted herbal teas	\$2.00 each
Bottled soft drinks	\$3.00 each
Bottled water— flat or sparkling	\$3.00 each
Karma Water	\$4.00 each
Vitamin Water	\$3.50 each
PowerAde	\$3.50 each
Brewed ice tea	\$25.00 per gallon
Lemonade or fruit punch	\$25.00 per gallon
Fruit juices	\$10.00 per liter
Milk	\$10.00 per liter

### **BAR PACKAGES**

*Priced per person*

#### PREMIUM BRANDS

One Hour \$20.00 Two Hours \$23.00 Three Hours \$26.00

#### TOP SHELF BRANDS

One Hour \$22.00 Two Hours \$25.00 Three Hours \$29.00

#### BEER, WINE, SODA

One Hour \$17.00 Two Hours \$20.00 Three Hours \$23.00

### **HOSTED CONSUMPTION BAR**

*Additional \$75 fee for bartender*

PREMIUM COCKTAILS	\$9 each
TOP SHELF COCKTAILS	\$11 each
HOUSE WINES	\$7 per glass
BEERS	\$5 per bottle
SODA, JUICE, BOTTLED WATER	\$3 each
MANHATTAN/MARTINI	\$11 each

### **CASH BAR**

PREMIUM COCKTAILS	\$9.50 each
TOP SHELF COCKTAILS	\$11.50 each
HOUSE WINES	\$7.50 per glass
BEERS	\$5.50 per bottle
SODA, JUICE, BOTTLED WATER	\$3.50 each
MANHATTAN/MARTINI	\$11.50 each

### **WINE LIST**

*White wines: listed sweet to medium intensity*

Sutter Home White Zinfandel (CA)	\$28 btl
Trinity Oaks Pinot Grigio (CA)	\$28 btl
Murphy Goode Sauvignon Blanc (CA)	\$38 btl
Trinity Oaks Chardonnay (CA)	\$28 btl
Kendall-Jackson Chardonnay (CA)	\$40 btl

*Red wines: listed light to medium intensity*

Sea Glass Pinot Noir (CA)	\$35 btl
Trinity Oaks Merlot (CA)	\$35 btl
Columbia Crest Merlot (WA)	\$38 btl
Trinity Oaks Cabernet Sauvignon (CA)	\$28 btl
Menage A Trois Red Blend (CA)	\$42 btl