

MENU PRESENTATIONS

**HILTON GARDEN INN
LOUISVILLE NORTHEAST**

9850 PARK PLAZA AVE

LOUISVILLE, KY 40241

(PHONE) 502-423-0018

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CONTINENTAL BREAKFASTS

HGI Continental

Sliced Fresh Fruit Display
Assortment of Breakfast Pastries
Hot Oatmeal or Grits
Assorted Yogurts with Granola
Assorted Juices
Freshly Brewed Coffees
\$16 per person

Classic Continental

Sliced Fresh Fruit Display
Assortment of Breakfast Pastries
Assorted Juices
Freshly Brewed Coffee
\$13 per person

MORNING A LA CARTE SELECTIONS

Sliced Fruit - \$3.50 per person
Nutri Grain or Granola Bars \$24.00 per dozen
Assorted Danish - \$34.00 per dozen
Yogurts, Assorted Flavors - \$3.00 per person
Assortment of Cold Cereal with 2% and Skim Milks - \$3.00 per person
Whole Fresh Fruit -\$2.00 per piece
Assorted Muffins- \$28.00 per dozen
Cinnamon Rolls - \$32.00 per dozen
Croissants - \$28.00 per dozen
Biscuits - \$28.00 per dozen
Sausage or Ham Biscuit - \$3.00 per person
Fruit and Yogurt Parfait-\$6.00 per person

Garden Inn Beverage All-Day Service
includes Coffee, Assorted Hot Teas, Bottled Water and Assorted Sodas- \$12.00 per person
Freshly Brewed Regular or Decaffeinated Coffee- \$35.00 per gallon
Flavored Herbal Hot Tea Assortment - \$28.00 per gallon
Assorted Sodas - \$3.00 each
Iced Tea - \$30.00 per gallon
Bottled Water - \$3.00 each
Bottled Juices - \$3.00 each
2% and Skim Milks - \$1.75 each

BREAKFAST BUFFETS

Minimum guarantee of 20 people applies. Surcharge of \$2.00 per person for guarantee below minimum.

Bluegrass Breakfast

Sliced and Whole Fruit
Scrambled Eggs
Home Fried Potatoes
Bacon and Sausage
Biscuits with Pepper Gravy
Hot Oatmeal or Grits
Freshly Baked Breakfast Pastries and Croissants served with Butter and Fruit Preserves
Variety of Cold Cereals with Skim and 2% Milks
Assorted Juices, Freshly Brewed Coffees and Assorted Gourmet Teas
\$25 per person

Summit Sunshine

Sliced and Whole Fruit
Bacon or Sausage
Scrambled Eggs
Home Fried Potatoes
Biscuits and Gravy
Served with Butter and Fruit Preserves
Assorted Juices, Freshly Brewed Coffees and Assorted Gourmet Teas
\$20 per person
\$22 per person (both sausage and bacon)

Rise and Shine

Assorted Juices
Silver Dollar Pancakes
Crispy Bacon and Country Sausage
Fluffy Scrambled Eggs
Sliced Fruit
Served with warm Syrup, Butter and Powdered Sugar
Assorted Juices, Freshly Brewed Coffees and Assorted Gourmet Teas
\$18 per person

Add Biscuits with Ham or Sausage
to any Breakfast Buffet - additional \$3.00 per person

SPECIALTY BREAKS

Take Five for Fitness

Nutri-Grain Bars
Trail Mix with Dried Fruits
Whole Fresh Fruit
Assorted Yogurts
Bottled Water, Assorted Juices
\$12 per person

7th Inning Stretch

Popcorn and Cracker Jacks
Jumbo Soft Pretzels with Mustard
Assorted Chips
Assorted Soft Drinks and Bottled Water
\$11 per person

Sweet Indulgence

Fresh Baked Fudge Brownies
Fresh Baked Cookies
Iced Cold Milk
Assorted Sodas and Fresh Brewed Coffee
\$10 per person

AFTERNOON A LA CARTE SELECTIONS

Assorted Gourmet Cookies - \$28.00 per dozen
Chocolate Brownies - \$30.00 per dozen
Assorted Candy Bars - \$2.00 per person
Assorted Chips (individual package) - \$2.50 per person
Soft Pretzels with Mustard – \$26.00 per dozen
Mixed Nuts - \$15.00 per pound
Chex Mix TM - \$14.00 per pound
Sliced Fruit - \$3.50 per person
Nutri Grain or Granola Bars \$24.00 per dozen
Fruit and Yogurt Parfait-\$6.00 per person

Garden Inn Beverage All-Day Service
includes Coffee, Assorted Hot Teas, Bottled Water and Assorted Sodas- \$12.00 per person
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Bottled Water - \$3.00 each
Bottled Juices - \$3.00 each
2% and Skim Milks - \$1.75 each

LUNCH BUFFETS

Lunch Buffets accompanied by Ice Tea and Water service.
Minimum guarantee of 20 people applies. Surcharge of \$2.00 per person for guarantee below minimum.

The New York Deli

Potato Salad
Sliced Roast Beef, Black Forest Ham and Turkey
American, Provolone, Swiss and Cheddar Cheeses
Relish Tray and Assortment of Fresh Breads
Kettle Style Chips
Served with Condiments
Chef's Choice of Dessert
\$18 per person

Picnic in the Garden

Hamburgers and Hot Dogs
Baked Beans
Potato Salad
Cole Slaw
Chef's Choice of Dessert
\$21 per person

South of the Border

Tortilla Soup
Corn, Black Bean, Tomatoes on a bed of Mixed Greens and served with Ranch or Vinaigrette Dressings
Ground Beef with Mexican Spices and Fajitas Style Chicken Strips
Served with Steamed Tortillas
Peppers, Onions, Sour Cream, Shredded Lettuce, Diced Tomatoes and Sharp Cheddar Cheese
Tortilla Chips with Pico De Gallo
Spanish Rice and Black Beans
Chef's Choice of Dessert
\$25 per person

A Taste of Italy

Italian Wedding Soup
Caesar Salad of Crisp Romaine, Homemade Croutons, Parmesan Cheese
Antipasto Platter with Meats, Cheeses and Olives
Entrée Choices (select one or two):
Chicken Piccata with Lemon Butter Sauce and Capers
Eggplant or Chicken Parmesan
Vegetable or Meat Lasagna
Served with:
Mediterranean Green Beans
Chef's Choice of Dessert
\$26 per person (one entrée)
\$29 per person (two entrées)

LUNCH BUFFETS CONTINUED

Lunch Buffets accompanied by Ice Tea and Water service.
Minimum guarantee of 20 people applies. Surcharge of \$2.00 per person for guarantee below minimum.

Southern Classic

Ham and White bean soup
Mixed Green Salad with Eggs, Croutons and Red Onion served with choice of Dressing
Southern Fried or Grilled Chicken
BBQ Pulled Pork with Bun
Southern Style Green Beans
Macaroni and Cheese
Corn Bread
Chef's Choice of Dessert
\$28 per person

Add a Baked Potato Bar with various toppings to any buffet
\$5 per person

PLATED LUNCHEONS

Serviced with Iced Tea and Water and Chef's Choice of Dessert.

Grilled Salmon

Grilled Salmon served with a Orange Glaze
accompanied by Chef's selection of Vegetable, Starch and Choice of Dessert
\$24.00 per person

Lemon Buerre Blanc Chicken

Sautéed Chicken in a lite Lemon Sauce
accompanied by Chef's selection of Vegetable, Starch and Choice of Dessert
\$21.00 per person

Kentucky Hot Brown

Thinly Sliced Oven Roasted Turkey Breast Served Atop Toast Points with Hickory Smoked Bacon,
Thinly Sliced Tomato Swiss Cheeses and Mornay Sauce
\$19.00 per person

ENTRÉE LUNCH SALADS

**Luncheon Salads accompanied by Rolls and Butter and Chef's Choice of Dessert.
Served with Iced Tea and Water.**

Field Green Salad

Mixed Field Greens with Tomatoes, Cucumbers, Shredded Carrots, Alfalfa Sprouts and Croutons
Served With Ranch and Balsamic Vinaigrette
\$14.00 per person

Classic Caesar

Crisp Hearts of Romaine Lettuce, Croutons and Parmesan Cheese
Served With a Caesar Dressing
\$14.00 per person

Baby Spinach Salad

Fresh Baby Spinach with Red Onions, Candied Walnuts, Mandarin Oranges, Bean Sprouts
Served with Vinaigrette
\$14.00 per person

Garden Salad

Mixed Green Salad with Cucumber and Tomatoes
Served With your choice of dressing
\$14.00 per person

Add Chicken to any Salad for an additional \$3.00 per person

Add Salmon to any Salad for an additional \$6.00 per person

BOXED LUNCHES

**Boxed Lunches accompanied with Pasta Salad, Kettle Style Chips and Fresh Baked Cookie.
Served with Soft Drink or Bottled Water.**

Turkey Bacon Club

Chicken Salad on a Croissant

Smoked Ham and Swiss Club

Tabbouleh and Hummus Wrap

Roast Beef and Pepperjack

\$16.50 per person

DINNER BUFFETS

Dinner Buffets accompanied by Rolls and Butter and Serviced with Iced Tea and Water
Chef's Choice of Dessert with Freshly Brewed Coffee Service
Minimum guarantee of 20 people applies. Surcharge of \$2.00 per person for guarantee below minimum.

Twins Spires Buffet Selection of: Two (2) Entrée Two (2) Salads Two (2) Rice, Potato or Vegetable \$30 per person	Summit Buffet Selection of: Three (3) Entrée One (1) Salad Two (3) Potato, Rice or Vegetable \$33 per person	Brownsboro Buffet Selection of: One (1) Entrée One (1) Salad Two (2) Rice, Potato or Vegetable \$27 per person
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Salad Selections

Field Greens salad with Tomato, Cucumber and Carrots
Classic Caesar Salad
Marinated Roma Tomato, Cucumber, Red Onion and Fresh Dill Salad

Accompaniments

Green Bean Almandine
Broccoli with Baby Carrots
Glazed Baby Carrots
Steamed Vegetable Medley
Mashed Potatoes
Vegetable Rice Pilaf
Roasted Rosemary New Potato
Roasted Parmesan Yukon Gold Potato

Entrées

Boneless Breast of Chicken

Served With Your Choice of Sauce: BBQ, Teriyaki, Bourbon, or Picatta

Southern Buttermilk Fried Chicken

Tender Chicken Quarters Seasoned and Marinated and Fried Southern Style

Black Pepper Crusted Flank Steak

Slow Roasted and served Medium Rare for tenderness

Baked Fish of the Day

A baked fillet of fish (type depends on the market and season!) we welcome recommendations

Desserts

Carrot Cake

Chocolate Cake

Chocolate Walnut Bourbon Pie

Granny Smith Apple Pie

New York Style Cheesecake

RECEPTION MENU

All Hors D'Oeuvres selections are based on 50 pieces.

Hot Hors D'Oeuvres

Sausage Stuffed Mushrooms \$140

Smoked Chicken Quesadilla \$115

Scallops Wrapped Bacon with Horseradish Dip \$175

Mini Crab Cakes with Hot Mustard Dip \$150

Spring Rolls with Sweet and Sour Glaze \$145

Meatballs with Spicy Tomato Sauce \$145

Spinach Artichoke Dip With Herbed Crostini \$175, per 50pp.

Spanakopita Flaky Pastry Dough Filled With Cream Cheese and Spinach \$100, per 50pp.

Nacho Cheese Dip With Tri Color Tortilla Chips \$175, per 50pp.

Cold Hors D'Oeuvres

Shrimp Cocktail \$175

Prosciutto Wrapped Asparagus with Herbed Cream Cheese \$155

Tomato Bruchetta with Basil Pesto \$145

Reception Trays

Fruit Display \$125 (serves 25)

Vegetable Display \$125 (serves 25)

Cheese Display \$150 (serves 25)

All prices subject to a 22% service charge and 6% Kentucky state sales tax.

BAR MENU

Bartender fee \$75.00 per hour. One (1) Bartender per 75pp. required.

Bartender fee waived with \$200.00 per hour bar revenue per bar.

Brands may vary due to market.

Hotel reserves any/all rights to request photo ID for legal age verification and to refuse alcoholic beverage service to any guest who appears impaired by alcohol.

Brands

	<u>House</u>	<u>Premium</u>	<u>Super Premium</u>
Bourbon	Jim Beam	Makers Mark	Woodford Reserve
Whiskey	Early Times	Jack Daniels	Jameson
Blend	Seagram 7	Canadian Club	Seagram's VO
Scotch	Cutty Sark	Johnny Walker Red	Johnny Walker Black
Vodka	Absolut	Ketel One	Grey Goose
Gin	Beefeater	Tanqueray	Bombay Sapphire
Rum	Bacardi	Bacardi Gold	Capt Morgan
Tequila	Jose Cuervo	1800 Reposado	El Jimador
	\$7.00	\$8.00	\$9.00

Champagne

Martini & Rossi Asti Torino Italy, DOCG \$32.00/bottle

Beer

Domestic and Non-alcoholic: Budweiser, Bud Light, Miller Lite, Coors Light, O'Doul's
\$5.00

Premium Beer: Heineken, Corona, Samuel Adams
\$6.00

Wine

House: Trinity Oaks
\$6.00/20.00 btl

Premium: Robert Mondavi
\$8.00/35.00 btl

Non-Alcoholic

Coca Cola Products and Bottled Water
\$3.00