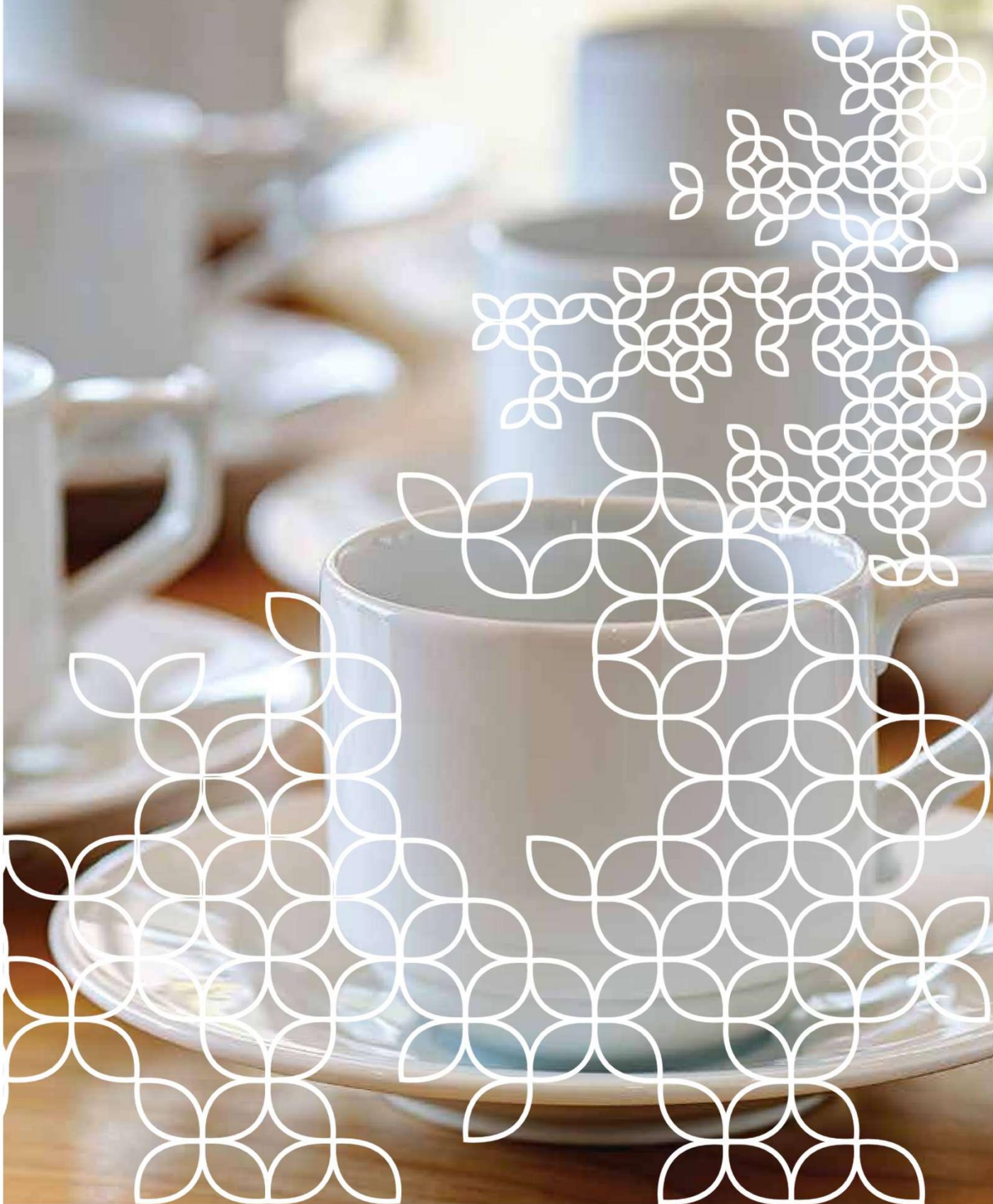




Hilton Garden Inn Sunnyvale  
767 N Mathilda Avenue Sunnyvale, CA 94085  
1 408 735 7345



Catering  
MENU

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn Sunnyvale 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!  
We look forward to working with you.

At Your Service,

Catering & Sales Department  
408 735 7345

# Meeting Package

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## CONTINENTAL BREAKFAST

\$85.00 per person

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

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)

\$10.00 per person

Fresh Scrambled Eggs

Smoked Bacon and Sausage Links

Seasoned Breakfast Potato

All food and beverage prices are subject to 22% service charge and 9% 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.

# Productive Package

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## CONTINENTAL BREAKFAST

\$35.00 per person

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

# Breakfast Buffet

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\*Minimum of 20 guests

\$24.00 per person

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

## Breakfast

### HOSPITALITY BREAKFAST

\$15.00 per person

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

### INTEGRITY BREAKFAST

\$18.00 per person

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

### HOT BREAKFAST (additional charge)

\$10.00 per person

Fresh Scrambled Eggs  
Smoked Bacon and Sausage Links  
Seasoned Breakfast Potato

# Coffee Break

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**INTEGRITY BREAK I** \$12.00 per person  
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** \$12.00 per person  
Freshly Baked Assorted Cookies  
Assorted Sodas and Bottled Water  
Freshly Brewed Coffee, Decaf Coffee and Hot Tea

**INTEGRITY BREAK III** \$15.00 per person  
Haagen Dazs Ice Cream  
Mixed Nuts  
Assorted Sodas and Bottled Water  
Freshly Brewed Coffee, Decaf Coffee and Hot Tea

**INTEGRITY BREAK IV** \$12.00 per person  
Hot Buttery Popcorn  
Spicy Party Mix  
Assorted Sodas and Bottled Water  
Freshly Brewed Coffee, Decaf Coffee and Hot Tea

**GREATLEADERSHIP BREAK I** \$12.00 per person  
Assorted Energy Bars  
Whole Fruits  
Assorted Sodas and Bottled Water  
Freshly Brewed Coffee, Decaf Coffee and Hot Tea

**GREATLEADERSHIP BREAK II** \$12.00 per person  
Assorted Trail Mix  
Freshly Baked Cookies  
Whole Fruits  
Assorted Sodas and Bottled Water  
Freshly Brewed Coffee, Decaf Coffee and Hot Tea



# Plated Breakfast

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**ALL AMERICAN BREAKFAST** \$20.00 per person  
Fresh Scrambled Eggs  
Smoked Bacon or Sausage Links  
Seasoned Breakfast Potatoes and Fruits  
Served with Breakfast Bread

**FRENCH TOAST** \$18.00 per person  
Served with Whipped Butter and Warm Maple Syrup  
Smoked Bacon  
Fresh Fruit

**SEASONAL BERRIES AND PANCAKES** \$18.00 per person  
Served with Whipped Butter and Warm Maple Syrup  
Smoked Bacon  
Fresh Fruit

**MARY'S CHICKEN Waffles** \$25.00 per person  
Fried Chicken with Savory Buttermilk Waffles  
Served with Whipped Butter and Warm Maple Syrup  
Smoked Bacon  
Fresh Fruit

**SOUTHWEST BURRITO** \$20.00 per person  
Eggs, Bell Peppers, Onions, Tomatoes, Cheddar Cheese  
Choose: Ham, Bacon or Sausage  
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

# Baked Goods/Refreshments/Snacks

## FRESHLY BAKED GOODS

Assorted Bagels with Cream Cheese	\$30.00 per dozen
Assorted Pastries, Croissants, Muffins	\$35.00 per dozen
Assorted Baked Large Cookies	\$35.00 per dozen
Chocolate Brownies	\$35.00 per dozen
Lemon Bars	\$35.00 per dozen
Assorted Tarts	\$45.00 per dozen

## REFRESHMENTS

Freshly Brewed Coffee & Tea	\$35.00 per gallon
Freshly Brewed Ice Tea	\$35.00 per gallon
Lemonade	\$35.00 per gallon
Chilled Juices- Apple or Orange	\$20.00 per carafe
Assorted Sodas	\$4.00 each
Bottled Water	\$4.00 each
Red Bull Energy Drink	\$6.00 each

## SNACKS

Assorted Whole Fruits	\$25.00 per dozen
Energy Bars	\$25.00 per dozen
Ice Cream Bars	\$40.00 per dozen
Assorted Yogurts	\$25.00 dozen
Seasonal Fruits	\$4.00 per person
Tortilla Chips with Salsa	\$7.00 per person
Potato Chips with Fresh Dips	\$7.00 per person
Hummus with Pita Chips	\$8.00 per person
Mixed Nuts	\$8.00 per person



# Plated Sandwich Luncheon

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**HERB ROASTED PORTABELLO SANDWICH** \$25.00 per person  
Local Portabello, Fresh Mozzarella, Tomato,  
Onion, Avocado and Pesto Aoili on a Brioche Bun  
Served with Chips or Seasonal Fruit  
Chef's Choice of Dessert  
Freshly Brewed Coffee and Hot Tea or Iced Tea

**JERK CHICKEN SANDWICH** \$25.00 per person  
Jerk Chicken Breast, Pepperjack Cheese,  
Pickled Red Onions, Tomato and Arugula  
on a Brioche Bun  
Served with Chips or Seasonal Fruit  
Chef's Choice of Dessert  
Freshly Brewed Coffee and Hot Tea or Iced Tea

**TORTILLA WRAP** \$24.00 per person  
Sandwich Wrap, Bagged Potato Chips, Whole Fruit,  
Baked Cookie, Soda or Bottled Water  
Wrap Choice: Chicken, Turkey or Grilled Vegetables

**EXECUTIVE LUNCHBOX** \$24.00 per person  
Deli Sandwich, Bagged Potato Chips, Whole Fruit,  
Baked Cookie, Soda or Bottled Water  
Choices: Turkey, Roast Beef  
Chicken Salad or Vegetarian

**TACOS CUBANO** \$25.00 per person  
Cuban Pulled Pork, Grilled Pineapple,  
Pickled Red Onion, Cilantro, Lime Crema,  
Side of Coconut Lime Rice,  
Tostones (twice fried plantains) with Lime Crema  
Served with Chips or Seasonal Fruit  
Chef's Choice of Dessert  
Freshly Brewed Coffee and Hot Tea or Iced Tea

# Salad Luncheon

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**TOSSED GREEN SALAD** \$18.00 per person  
Spring Greens, Cucumber, Tomato, Red Onion,  
Bell Peppers, Olives and Toasted Almond  
and Balsamic Vinaigrette

**SOUTHWEST SALAD** \$24.00 per person  
Romaine, Grilled Chicken, Avocado, Applewood  
Bacon, Onion, Tomato, Bell Peppers,  
Tortilla Chips and Ranch Dressing

**SHRIMP SALAD** \$27.00 per person  
Arugula, Avocado, Grilled Shrimp, Cucumber,  
Heirloom Cherry Tomatoes, Citrus Vinaigrette

**CHICKEN CAESAR SALAD** \$22.00 per person  
Romaine Lettuce, Grilled Chicken, Parmesan Cheese  
and Croutons with Caesar Dressing

**POWER GREENS** \$25.00 per person  
Baby Kale, Wild Baby Spinach,  
Wild Rocket Arugula, Cucumbers, Red Onions,  
Heirloom Tomatoes, Watermelon Radish,  
Artichoke Hearts, Garbanzos, Grilled Bell Peppers,  
Sprouts, Kalamata Olives, Croutons, Feta Cheese and  
Citrus Vinaigrette

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

# Hot Luncheon

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**CHICKEN PICCATA** \$27.00 per person  
Lightly Breaded Chicken Breast with  
Lemon Caper Sauce served with  
Parmesan Pilaf and Seasonal Vegetables

**CHICKEN PARMESAN** \$27.00 per person  
Panko Breaded Chicken Breast with  
Parmesan Cheese and Roasted  
Tomato Sauce served with Anti Pasta  
and Seasonal Vegetables

**MUSHROOM RAVIOLI WITH  
SEASONAL VEGETABLES** \$25.00 per person  
Mushroom Ravioli in Creamy Alfredo Sauce  
And Seasonal Vegetables

**PENNE BOLOGNESE** \$26.00 per person  
Penne Pasta with House made Meat Sauce  
with Plum Tomato and Parmesan served  
with Seasonal Vegetables

**BRAISED BRISKET** \$35.00 per person  
Beer Braised Brisket served with  
Garlic Mash Potato  
and Seasonal Vegetables

**GRILLED SALMON** \$35.00 per person  
Grilled Salmon with Lemon Herb Sauce  
served with Rice Pilaf and Seasonal Vegetables

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

# Lunch Buffet

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\*Minimum of 25 guests

**GARDEN GOURMET DELI** \$27.00 per person

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** \$35.00 per person

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** \$35.00 per person

Veggie Egg Rolls OR Fresh Spring Rolls

CHOOSE TWO:

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

All Served with Baked Bread and Butter

Chef's Choice of Dessert

Freshly Brewed Coffee, Hot Tea or Iced Tea

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# Lunch Buffet Continued

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\*Minimum of 25 guests

## TEXAS BBQ

\$45.00 per person

Chipotle Coleslaw and Red Skin Potato Salad  
BBQ Pulled Pork and Sliced Beef Tri-Tip with  
Smoked BBQ Beans and Corn on the Cob and  
Local Honey Corn Muffins

## LAFIESTA

Cuban Black Bean Salad  
Beans, Spanish Rice, Guacamole and condiments  
Chicken Fajitas and Beef Enchilada

\$40.00 per person

OR

Steak Fajitas and Chicken Enchilada

\$45.00 per person

## INDIAN BUFFET

\$40.00 per person

Chicken Tikka Masala, Saag Paneer,  
Basmati Rice, Garlic Naan,  
Potato Samosa with Riata

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

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# Plated Dinner

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**MUSHROOM RAVIOLI** \$35.00 per person  
3 Cheese Mushroom Ravioli in Pesto Alfredo  
or Marinara Sauce served with  
Seasonal Vegetables

**CHICKEN PICCATA** \$40.00 per person  
Lightly Breaded Chicken Breast served with Creamy  
Parmesan Risotto and Seasonal Vegetables with  
Lemon Caper Sauce

**CHICKEN MARSALA** \$40.00 per person  
Sautéed Chicken Breast served with  
Herb Pilaf and Seasonal Vegetables  
with Shitake Mushroom Marsala Sauce

**GRILLED SALMON** \$45.00 per person  
Salmon Fillet served with Rice Pilaf  
and Seasonal Vegetables with  
Lemon Herb Champagne Sauce

**RIBEYE** \$50.00 per person  
Aged Ribeye with Red Wine Mushroom  
Demi Glaze White Truffle Mashed Potatoes  
and Seasonal Vegetables

**SURF & TURF** \$75.00 per person  
Dry Aged Filet Mignon, Butter Braised  
Scallops, Seasonal Vegetables, Truffle  
Parmesan Mashed Potatoes

All Served with Baked Bread and Butter  
Garden Salad with Dressing  
Chef's Choice of Dessert  
Freshly Brewed Coffee, and Hot Tea

\*\*Maximum of Two Entrée Choices

# Dinner Buffet

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\*Minimum of 50 guests

HGI DINNER BUFFET

\$55.00 per person

## STARTER SELECTION (CHOOSE 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 (CHOOSE 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 Carolina Sauce
- Beer Braised Brisket with Caramelized Onions and Mushrooms

All Served with Baked Bread and Butter  
Herbed Rice Pilaf, Roasted Garlic Red Potato,  
Mashed Potatoes or Sweet Potato Gratin  
Seasonal Vegetables  
Chef's Choice of Dessert  
Freshly Brewed Coffee/Hot Tea



# Asian Dinner Buffet

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\*Minimum of 50 guests\*

## ASIAN DINNER BUFFET

\$55.00 per person

### STARTER

- Veggie Egg Rolls OR Fresh Spring Rolls
- Asian Chicken Salad OR Vegetable Salad

### SIDES (CHOOSE ONE)

- Chicken OR Vegetable Chow Mein
- Chicken OR Vegetable Fried Rice

### ENTRÉE (CHOOSE 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

ALL Served with White OR Brown Rice

Chef's Choice of Dessert

Freshly Brewed Coffee or Hot Tea

# Indian Dinner Buffet

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\*Minimum of 50 guests\*

## INDIAN DINNER BUFFET

\$55.00 per person

### STARTER (CHOOSE ONE)

- Mixed Pakora
- Potato Samosa with Raita
- Vegetable Samosa
- Seekh Kabob

### ENTRÉE (CHOOSE TWO)

- Chicken Tikka Masala
- Butter Chicken
- Saag Paneer
- Aloo Gobi

All Served with Basmati Rice, Garlic Naan Bread,  
Chef's Choice of Dessert  
Freshly Brewed Coffee or Hot Tea

# Hors d'Oeuvres

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## COLD PLATTERS (SERVES 20-25 Guests)

International Cheese Platter	\$275.00/platter
Antipasto Platter	\$275.00/platter
Crudit� Platter	\$250.00/platter
Fruit Platter	\$250.00/platter
Bruschetta with Tomato, Mozzarella and Basil	\$175.00/platter

## BEEF

Filet Mignon Sliders	\$90.00/dozen
Beef Empanadas	\$45.00/dozen
Beef Taquitos	\$51.00/dozen
Steak Skewers	\$5.00/piece
Carne Asada Truck Style Tacos	\$52.00/dozen

## CHICKEN

Chicken Satay with Peanut Sauce	\$51.00/dozen
BBQ Chicken w/Coleslaw Sliders	\$90.00/dozen
Chicken Taquitos	\$51.00/dozen
Individual Chicken Quesadilla	\$51.00/dozen
Truck Style Chicken Tacos	\$52.00/dozen

## SEAFOOD

Cod Fish w/ Coleslaw Sliders	\$80.00/dozen
Bacon Wrapped Scallops with Cream Sauce	\$80.00/dozen
Coconut Shrimp	\$45.00/dozen
Crab Cakes	\$45.00/dozen
Dungeness Crab Cakes	\$70.00/dozen

## VEGETARIAN

Spinach Falafel w/ Folded Naan	\$51.00/dozen
Vegetable Samosa	\$48.00/dozen
Spanakopita w/ Spinach and Ricotta Cheese	\$33.00/dozen
Spinach Quiche	\$28.00/dozen

## APPETIZER STATIONS

Nacho Bar Choose 1: Chicken, Beef or Vegetable Served w/ Guacamole, Pico De Gallo and Melted Cheese	\$15.00/person
Taco Bar Choose 1: Chicken, Beef or Vegetable Served w/ Guacamole, Pico De Gallo and Melted Cheese	\$15.00/person

## DESSERTS

Assorted Mini Desserts	\$6.00/person
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# Hosted & Cash Bar Pricelist

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## BAR SELECTIONS

Imported Beer	\$8/bottle
Domestic Beer	\$7/bottle
Craft Beer	\$10/bottle
Well Cocktails	\$10/each
Premium Cocktails	\$12/each
House Wine	\$10/glass
Premium Wine	\$12/glass

Corkage fee of \$25.00 per bottle for wine/sparkling wine opened by Banquet Staff

Bartender fee \$175.00

\*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.