



## Breakfast Menus

### Continental Breakfast

Freshly Baked Breakfast Pastries - Danishes, Muffins and Croissants | Seasonal Fresh Fruit Salad | Fruit Preserves | Butter | Assorted Fruit Juices | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas  
**\$9.00 per person**

### Power Breakfast

Freshly Baked Breakfast Pastries - Danishes, Muffins and Croissants | Assorted breads | Seasonal Fresh Fruit Bowl | Assorted Fruit Yogurt | Fruit Preserves | Butter | Assorted Fruit Juices | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas  
**\$10.00 per person**

### Hot Breakfast

Scrambled Eggs | Country Bacon | Farmers Sausage | Roasted Potato | Seasonal Fresh Fruit Salad | European Breads | Fruit Preserves | Butter | Assorted Fruit Juices | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas  
**\$11.50 per person**

### The Great Canadian Breakfast

Pancakes and Signature Waffles | Fresh Blueberries | Chocolate Chips | Nutella | Canadian Maple Syrup | Scrambled Eggs | Canadian Bacon | Farmers Sausage | Roasted Potato | Seasonal Fresh Fruit Bowl | European Breads | Freshly Baked Breakfast Pastries - Danishes, Muffins and Croissants | Fruit Preserves | Butter | Assorted Fruit Juices | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas  
**\$15.50 per person**



## **A La Carte AM/PM Break Items**

### **Beverage Options**

- Freshly Brewed Premium Roast and Decaffeinated Coffee 12 cup pump **\$20.00 per pump**
- Freshly Brewed Premium Roast and Decaffeinated Coffee 35 cup pump **\$50.00 per pump**
- Freshly Brewed Single Cup Premium Roast and Decaffeinated Coffee **\$2.50 per person**
- Selection of Herbal and Regular Teas 12 cup pump **\$20.00 per pump**
- Selection of Single Cup Herbal and Regular Teas **\$2.50 per person**
- Assorted Fruit Juices | Assorted Soft Drinks **\$2.50 each**
- Perrier Water **\$3.00 each**
- Chilled 250ml Carton of Milk - Chocolate Milk, Skim Milk, 2% Milk **\$2.50 each**

### **Snack Options**

- Assorted Individual Fruit Yogurts **\$2.00 per person**
- Salted Pretzels **\$2.00 per person**
- Assorted Granola Bars **\$2.00 per person**
- Individual Bagged Chips **\$2.50 per person**
- Freshly baked Danishes, Muffins, Croissants **\$2.50 per person**
- Freshly Baked Assorted Cookies **\$2.00 each | \$20.00 per dozen**
- Brownie Squares **\$2.50 per person**
- Toasted Bagel and Cream Cheese **\$3.00 per person**
- Homemade Kettle Chips **\$19.95 per bowl**
- Assorted Whole Fruits - Bananas, Oranges, Apples **\$2.00 each**
- Candy Mix - Gummy Bears, Chocolate Petit Eggs, Neon Worms, Smarties, Yogurt Covered Peanuts **\$4.00 per person**
- Chocolate Coated Strawberries **\$ 3.50 per person**
- Healthy Vegetable Chips Bowl **\$ 3.50 per person**
- Deluxe Mixed Fruit Chips Bowl **\$ 3.50 per person**
- Seasonal Fresh Fruit Salad **\$ 3.75 per person**
- Mixed Berry Yogurt Parfait **\$ 3.75 per person**
- Vegetable Crudités with Dip **\$ 4.00 per person**
- Cheese & Crackers – Assortment of Gourmet French Cheese **\$ 4.25 per person**
- Seasonal Fruit Smoothies **\$ 4.50 per person**
- Peanut Butter Fudge Brownie Cheesecake **\$ 4.50 per person**

## Lunch / Dinner Menus

### Working Lunch #1 - Build Your Own Sandwich

Traditional Caesar Salad with Bacon and Homemade Croutons | Homemade Soup from our Chef's kettle | Variety of Freshly Baked Buns, Breads and Baguette for Build your own Sandwiches | Assorted Deli Meats - Black Forest Ham, Roast Beef, Chicken or Turkey, Tuna Salad, Traditional Egg Salad | Swiss Cheese and Cheddar Slices, Tomato, Lettuce, Assorted Pickles | Assorted Cakes or Freshly Baked Assorted Cookies | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas

**\$17.50 Lunch per person**

### Working Lunch #2 - Baguette & Wraps

House Garden Salad with Dressing | Homemade Soup from our Chef's kettle | Grilled Chicken Caesar Wrap | Greek Feta Wrap | Asian Fusion Wrap with Ham and Pineapple | Tuna Baguette | Roast Beef with Melted Swiss Cheese on a Baguette | Assorted Cakes or Freshly Baked Assorted Cookies | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas

**\$18.00 Lunch per person**

### Working Lunch #3 - Panini & Pizza

Chef's Italian Salad with Dressing | Classic Pepperoni Pizza | Sicilian Chicken Pizza | Margarita Pizza | Dipping Sauces - Blue Cheese and Ranch | Reuben Panini | Tomato and Bocconcini Panini | New York Cheesecake Squares | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas

**\$19.00 Lunch per person**

### Working Lunch #4 - Mediterranean Chicken Parmesan

Chef's Salad with Dressing | Mediterranean Chicken Parmesan | Pasta in a Rich Tomato Sauce | Homemade Garlic Bread | Assorted Cake Desserts or Assorted Dessert Squares | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas

**\$18.50 Lunch | \$21.50 Dinner per person | Plated Dinner Service \$24.00 per person**

### Working Lunch #5 - Oriental Flavors

Oriental Salad with a touch of Mandarin, Cashew and Crispy Noodle | Chicken Stir Fry with Vegetables prepared with Flavorful Oriental Sauces | Chinese Fried Rice | Oriental Salad with a touch of Mandarin, Cashew and Crispy Noodle | Chef's Signature Green Tea or Traditional Crème Brûlée | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas

**\$19.00 Lunch | \$22.00 Dinner per person | Plated Dinner Service \$24.50 per person**

### Working Lunch #6 - Chicken Breast

Crisp Cucumber Tomato Mix Green Salad | Grilled Chicken Breast with your choice of Orange Honey Glaze or Red Wine Mushroom Sauce | Seasonal Steamed Vegetables | Vegetable Fried Rice | Assorted Mini Cake Desserts | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas

**\$19.00 Lunch | \$22.00 Dinner per person | Plated Dinner Service \$24.50 per person**

### Working Lunch #7 - Traditional Chicken Curry

Crisp Cucumber Tomato Salad served with Lemon Cumin Vinaigrette | Traditional Chicken Curry - Chicken simmered in Traditional South East Asian Spices and Coconut Milk | Fragrant Rice Pilaf | Seasonal Steamed Vegetables | Seasonal Fresh Fruit Salad | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas

**\$20.00 Lunch | \$23.00 Dinner per person | Plated Dinner Service \$25.50 per person**

## **Menu #8 - Traditional French Beef Bourguignon**

Salad Niçoise - Tomato, Cucumber, Radish, Green Bean, Celery, Black Olive, Tuna, Boiled Egg | Traditional French Beef Bourguignon - Stewed with Red Wine, Thyme and Mushrooms | Seasonal Steamed Vegetables | Garlic Nutmeg Mashed Potatoes | Moelleux Chocolate with Crème Anglaise - Chocolate Lava Cake with Custard | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas

**\$25.00 Lunch | \$28.00 Dinner per person | Plated Dinner Service \$30.50 per person**

## **Menu #9 - Atlantic Salmon**

Shrimp Grapefruit Salad with Dressing | Atlantic Salmon served with your choice of Creamy Herb Sauce or Cream of Mustard or Pesto Sauce) | Seasonal Steamed Vegetables | Vegetable Fried Rice | Moelleux Chocolate with Crème Anglaise - Chocolate Lava Cake with Custard | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas

**\$26.00 Lunch | \$29.00 Dinner per person | Plated Dinner Service \$31.50 per person**

## **Menu #10 - Roast Beef**

Traditional Caesar Salad with Bacon and Homemade Croutons | Roast Beef served with Red Wine Demi-Glace | Seasonal Steamed vegetables | Oven Roasted Potatoes | Chef's Signature Green Tea or Traditional Crème Brûlée | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas

**\$26.00 Lunch | \$29.00 Dinner per person | Plated Dinner Service \$31.50 per person**

## **Menu #11 - Waterloo Country Schnitzel**

Traditional Caesar Salad with Bacon and Homemade Croutons | Pork Schnitzel - Panko crusted Pork Loin | Seasonal Steamed Vegetables | Garlic Nutmeg Mashed potatoes | New York Cheesecake Wedge | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas

**\$26.00 Lunch | \$29.00 Dinner per person | Plated Dinner Service \$31.50 per person**

## **Menu #12 - Stuffed Chicken**

Traditional Caesar Salad with Bacon and Homemade Croutons | Chicken Breast Stuffed with Spinach, Goat Cheese and Wrapped in Prosciutto | Seasonal Steamed Vegetables | Garlic Nutmeg Mashed potatoes | Chef's Signature Green Tea or Traditional Crème Brûlée | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas

**\$29.00 Lunch | \$32.00 Dinner per person | Plated Dinner Service \$34.50 per person**

## **Menu #13 - Prime Rib**

Mixed Green and Baby Spinach Salad - Walnuts, Dried Raisins, Blue Cheese with Red Wine Vinaigrette | Prime Rib served with Red wine Demi-Glace | Garden Steam vegetables | Garlic Nutmeg Mashed Potatoes | Cheesecake served with Fruit Coulis | Freshly Brewed Premium Roast Coffee | Selection of Herbal and Regular Teas

**\$31.00 Dinner per person | Plated Dinner Service \$33.50 per person**

## **\*\*Selection of Soup from our Executive Chef's Kettle**

Hearty Vegetable Soup | Cream of Mushroom Soup | Cream of Carrot Soup | Broccoli & Potato Soup

**{ A Minimum of 10 Persons is Required. All Food and Beverage is Subject to 13% HST and 15% Gratuities }**



## Cocktail Reception Menu

We recommend 3 to 4 pieces per person per hour. **Two dozen minimum orders per item.**

### Cold Hors d'oeuvres

Smoked Salmon Crostini with Goat Cheese and Capers	\$28.00 per dozen
Bocconcini Cherry Tomato with Fresh Basil Skewers	\$18.00 per dozen
Goat cheese with honey and chives on Crostini	\$20.00 per dozen
Fresh Tomato Bruschetta	\$18.00 per dozen
Mini Vegetable Dip Cups with Dipping Sauce	\$18.00 per dozen
Classic Shrimp and cocktail sauce	\$30.00 per dozen
Antojitos Pinwheels	\$22.00 per dozen
Pita Wedges with Homemade Humus	\$22.00 per dozen
Antipasto Skewers	\$22.00 per dozen

### Hot Hors d'oeuvres

Chicken Teriyaki Skewers	\$22.00 per dozen
Marinated Mediterranean Beef & vegetable Skewers	\$32.00 per dozen
Burger Sliders	\$23.00 per dozen
Mini Spinach & Cheese Quiches	\$20.00 per dozen
Crunchy calamari bites with sweet chilli sauce	\$32.00 per dozen
Baby Scallop St. Jacques served in Natural Shell	\$32.00 per dozen
Crispy golden Pollock bites with sweet Chilli sauce	\$32.00 per dozen
Tuna, Chicken and Vegetable Crumb Fried Rolls with Sweet Chilli Sauce	\$25.00 per dozen
Clams casino in natural shell	\$26.00 per dozen
Beer battered prawns	\$30.00 per dozen
Vegetable Spring Rolls with Plum Sauce	\$16.00 per dozen
Mini Grilled Cheese Sandwiches	\$17.00 per dozen
Crab cake with chipotle mayo sauce	\$32.00 per dozen
Breaded crawfish cake	\$28.00 per dozen
Tuna Bowls with Sweet Chilli Sauce	\$18.00 per dozen
Grilled Meatballs - Spicy or Mild Sauce	\$22.00 per dozen

### Platters - serves approximately 25 persons

Peeled Shrimp with Cocktail Sauce	\$115.00 per platter
Classic Vegetables and Dip	\$59.00 per platter
Sliced Fresh Seasonal Fruit	\$79.00 per platter

# BAR PRICING

## HOST BAR

Recommended when the host is paying for the drinks / alcohol.  
Hilton Garden Inn charges only for the amount of liquor consumed.

## CASH BAR

When guests are paying for their own drinks / alcohol. For Sales below \$300.00, a bartender charge of \$ 25.00 per hour, for minimum of 3 hours will be applied.

	<b>Cash Bar</b>	<b>Host Bar</b>
House Brand Spirits (1oz.)	\$6.00	\$5.50
Premium Brand Spirits (1oz.)	\$7.00	\$6.50
Domestic Beer (bottle)	\$6.00	\$5.50
Imported Beer (bottle)	\$7.00	\$6.50
Coolers (bottle)	\$6.50	\$6.00
Bar Shots (1oz.)	\$6.00	\$5.50
Wines per bottle (750ml)	\$35.00	\$32.00
Glass of wine (5oz.)	\$7.50	\$7.00
Non Alcoholic Drinks		
Bottled Water	\$2.75	\$2.50
Soft Drinks	\$2.75	\$2.50
Bottle Juices	\$2.75	\$2.50
Coffee (regular, decaffeinated)	\$2.75	\$2.50
Regular & Herbal Tea	\$2.75	\$2.50

## White Wine

Pelee Island Pinot Grigio (Ontario)  
Pelee Island Chardonnay Reserve (Ontario)  
Pelee Island Light House Sauvignon Blanc (Ontario)  
Pelee Island Light House Riesling (Ontario)

## Red Wines

Jacob Creek Shiraz (Australia)  
Yvon Mau Merlot (France)  
Pelee Island Pinot Noir (Ontario)  
Misterio Malbec (Argentina)  
Misterio Cabernet Sauvignon (Argentina)  
Jackson Trigs Cabernet Sauvignon (Chile)  
Caliterra Cabernet Sauvignon (Chile)

\*\* All prices are subject to applicable taxes and gratuities \*\*