



# HILTON GARDEN INN SUNNYVALE CATERING MENU



WELCOME TO  
HILTON GARDEN INN

Dear Guest,

Whether it be a social or corporate event, we have flexible meeting space to accommodate your needs.

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 us.

If you do not see what you are looking for, please don't hesitate to reach out and our culinary team can customize options for your event.

Thanks for making us a part of your plans and welcome to Hilton Garden Inn Sunnyvale!

- Catering & Sales Department

## Continental Breakfast

### **EXPRESS CONTINENTAL** | \$27 per guest

Today's Fresh Baked Pastries  
Sliced Seasonal Fruit and Berries  
Steel Cut Oatmeal, Brown Sugar, Raisins  
Chilled Apple and Orange Juice  
Freshly Brewed Coffee, Decaf Coffee, and Hot Tea Service

### **CONTINENTAL** | \$32 per guest

Today's Fresh Baked Pastries  
Assorted Bagels and Cream Cheese  
Steel Cut Oatmeal, Raisins, and Brown Sugar  
Sliced Seasonal Fruit and Berries  
Assorted Greek Yogurts  
Chilled Apple and Orange Juice  
Freshly Brewed Coffee, Decaf Coffee, and Hot Tea Service

## Breakfast Buffet

*Minimum of 20 guests*

### **ALL AMERICAN BREAKFAST BUFFET** | \$42 per guest

Today's Fresh Baked Pastries  
Sliced Seasonal Fruit and Berries  
Scrambled Eggs  
Applewood Smoked Bacon **OR** Pork Sausage Links  
Seasoned Breakfast Potatoes  
Chilled Apple and Orange Juice  
Freshly Brewed Coffee, Decaf Coffee, and Hot Tea Service

### **HEALTHY START BUFFET** | \$40 per guest

Sliced Seasonal Fruit and Berries  
Hard Boiled Eggs  
Steel Cut Oatmeal, Raisins, and Brown Sugar  
Egg White Scramble, Organic Baby Spinach, Cherry Tomatoes  
Assorted Greek Yogurts  
Chilled Apple and Orange Juice  
Freshly Brewed Coffee, Decaf Coffee, and Hot Tea Service

***Minimum \$175 labor fee for groups less than 20  
90-minute serving time for all breakfast options***

All food and beverage prices are subject to 24% service charge and a 9.13% 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 Catering Manager. Serve Times are 60 minutes for breaks and 90 minutes for meals.

## AM Breaks

### **SUNRISE BREAK** | \$24 per guest

Sliced Seasonal Fruit and Berries  
Assorted Energy Bars  
Assorted Individual Greek Yogurts  
Freshly Brewed Coffee, Decaf Coffee,  
and Hot Tea Service

### **MID-MORNING BREAK** | \$24 per guest

Sliced Seasonal Fruit and Berries  
Assorted Granola Bars  
Assorted Freshly Baked Donuts and Pastries  
Freshly Brewed Coffee, Decaf Coffee,  
and Hot Tea Service

### **CALIFORNIA BREAK** | \$25 per guest

Sliced Seasonal Fruit and Berries  
Assorted Bagels and Cream Cheese  
Assorted Granola Bars  
Freshly Brewed Coffee, Decaf Coffee,  
and Hot Tea Service

## Beverage Service

### **HALF DAY** | \$18 per guest

Iced Tea and Lemonade  
Assorted Sodas & Bottled Water  
Coffee and Hot Tea Service  
*\*Up to 4 hours of service*

### **FULL DAY** | \$28 per guest

Iced Tea and Lemonade  
Assorted Sodas & Bottled Water  
Coffee and Hot Tea Service  
*\*Up to 8 hours of service*

### **INFUSED WATER** | \$35 per gallon

#### *Please Choose One*

Watermelon-Mint Infused Water  
Citrus-Ginger Infused Water  
Lemon-Raspberry Infused Water  
Strawberry-Basil Infused Water

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60-minute serving time for all break options***

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## A la Carte Baked Goods, Snacks & Refreshments

### FRESHLY BAKED GOODS

|   |                |
|---|----------------|
| Assorted Bagels with Cream Cheese.....      | \$40 per dozen |
| Assorted Pastries, Croissants, Muffins..... | \$40 per dozen |
| Assorted Baked Cookies.....                 | \$40 per dozen |
| Chocolate Brownies.....                     | \$40 per dozen |
| Lemon Bars.....                             | \$40 per dozen |

### SNACKS

|  |                  |
|--|------------------|
| Energy Bars/Granola Bars.....  | \$4 each         |
| Individual Bags of Potato Chips.....   | \$4 each         |
| Assorted Whole Fruit.....  | \$4 each         |
| Assorted Candy Bars.....   | \$6 each         |
| Sliced Seasonal Fruit and Berries Display.....                                       | \$15 per guest   |
| Crudité Display with Farmer’s Market Vegetable, Hummus.....                          | \$15 per guest   |
| Angus Beef Slider Platter.....   | \$85 per platter |
| <i>Brioche Bun, Tomato, Arugula, Roasted Garlic Aioli, White Cheddar (10 pieces)</i> |                  |
| Chicken Wing Platter (30 pieces).....  | \$95 per platter |

**Please Choose One Sauce: Honey Sriracha, Korean BBQ, or Sweet Chili**  
*With Buttermilk Dip and Celery Sticks (30 pieces)*

### REFRESHMENTS

|   |                  |
|---|------------------|
| Freshly Brewed Coffee.....  | \$105 per gallon |
| Assorted Hot Tea.....   | \$95 per gallon  |
| Freshly Brewed Iced Tea.....  | \$50 per gallon  |
| Lemonade.....   | \$50 per gallon  |
| Chilled Apple or Orange Juice.....  | \$36 per carafe  |
| Infused Water .....   | \$35 per gallon  |
| <i>Watermelon-Mint, Citrus-Ginger, Lemon Raspberry, OR Strawberry-Basil</i> |                  |
| Assorted Sodas.....   | \$6 each         |
| Bottled Water.....  | \$6 each         |
| Red Bull Energy Drink.....  | \$7 each         |

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## Plated Lunch

*All served with Iced Tea and Lemonade*

*All include Bread Rolls with Butter*

### **STARTER: (CHOOSE (1) ONE)**

#### **CAESAR SALAD**

Chopped Romaine, Shaved Parmesan, Sourdough Croutons, Caesar Dressing

#### **WILD ROCKET ARUGULA SALAD**

Candied Pecans, Blue Cheese Crumbles, Raspberry Vinaigrette

#### **ORGANIC BABY SPINACH SALAD**

Fresh Raspberries, Toasted Almonds, Goat Cheese, Red Balsamic Vinaigrette

#### **CHOPPED ROMAINE SALAD**

Fresh Strawberries, Candied Pecans, Goat Cheese, White Balsamic Vinaigrette

### **ENTRÉES: (CHOOSE (2) TWO)**

#### **VEGAN RATATOUILLE LATTICE | \$35 per guest**

Roasted Seasonal Vegetables, Vegan Pesto, Vegan Cheese, Vegan Puff Pastry, Wilted Spinach, Marinara

#### **VEGAN BUDDHA BOWL | \$35 per guest**

Roasted Cauliflower, Kale, Quinoa, Roasted Chickpeas, Pickled Red Onion, Maple-Tahini Drizzle

#### **THREE-CHEESE RAVIOLI | \$35 per guest**

Roasted Mushrooms, Parmesan Cream Sauce

#### **HERB GRILLED CHICKEN BREAST | \$42 per guest**

Pesto Mashed Potatoes, Roasted Broccoli, Herb Jus

#### **SEARED LOCAL SALMON | \$45 per guest**

Herb Roasted Potatoes, Baby Carrots, Beurre Blanc

#### **GRILLED FLAT IRON STEAK | \$50 per guest**

Roasted Garlic Mashed Potatoes, Grilled Asparagus, Red Wine Demi-Glace

### **DESSERT: (CHOOSE (1) ONE)**

Vegan & Gluten Free Apple Crumb Tart

Tiramisu

Chocolate Flan

NY Cheesecake

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## Lunch Buffets

*All Served with Iced Tea and Lemonade*

### **DELI BUFFET | \$42 per guest**

Field Green Salad with Tomatoes, Cucumbers, Carrots, and Italian Dressing

White Cheddar, Swiss and Provolone Cheese

Sliced White, Sourdough and Wheat Bread

Display of Turkey, Ham, and Roast Beef

Mayo, Mustard, Lettuce, Tomato, Onion

Individual Bags of Potato Chips

Freshly Baked Cookies

*(Can Be Served as Assorted Pre-Made Sandwiches)*

### **SOUTH OF THE BORDER BUFFET | \$48 per guest**

Mexican Chopped Salad with Romaine, Tomato, Corn and Black Beans with Cilantro-Lime Vinaigrette

Tortilla Chips and Salsa

Spanish Rice

Refried Beans

Sour Cream, Roasted Salsa, Cheddar Cheese, Jalapenos, Shredded Cabbage

Corn Tortillas

Churros

#### ***Select TWO proteins:***

Al Pastor Chicken

Citrus-Carnitas

Carne Asada

Birria

Sweet Potato and Black Bean

### **NORTH BEACH BUFFET | \$50 per guest**

Caesar Salad with Shaved Parmesan, Sourdough Croutons and Caesar Dressing

Herb Grilled Chicken Breast with Natural Herb Jus

Mushroom Ravioli with Roasted Mushrooms and Parmesan Cream Sauce

Italian Vegetables

Garlic Bread

Strawberry Mousse Cake

***Minimum \$175 labor fee for groups less than 20  
90-minute serving time for all lunch buffets***

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## Lunch Buffets (Cont.)

*All Served with Iced Tea and Lemonade*

### **CALIFORNIA BBQ** | \$55 per guest

Chopped Romaine Salad with Roasted Corn, Tomato, Red Onion, and Jack & Cheddar Cheese

Buttermilk Ranch Dressing

Creamy Coleslaw

Potato Salad

Baked Beans

Slow Smoked Beef Brisket, Sweet & Smoky BBQ Sauce

Bourbon Glazed Grilled Chicken

Corn Bread Muffins & Butter

Chocolate Brownies

### **CHINA TOWN BUFFET** | \$50 per guest

Chinese Chopped Salad with Shredded Napa Cabbage, Carrots, Bell Peppers, Slivered Almonds,

Sesame Seeds, and Toasted Sesame Dressing

Vegetable Eggroll

Steamed White Rice

Vegetable Stir Fry

Orange Chicken

Beef Broccoli

Fortune Cookies

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## PM Breaks

### **EL CAMONO REAL BREAK** | \$25 per guest

Freshly Made Tortilla Chips  
The Kitchen's Guacamole  
Roasted Salsa  
Street Corn Dip  
Churros  
Iced Tea and Lemonade

### **HEALTHY BREAK** | \$25 per guest

Whole Fruit  
Hummus, Celery and Carrot Sticks  
House-Made Zucchini Bread with Agave Butter  
Strawberry-Basil Infused Water

### **BALL PARK BREAK** | \$26 per guest

Pretzel Bites with Cheddar Cheese Dip  
Cracker Jacks  
Pigs in a Blanket  
Freshly Baked Chocolate Chip Cookies  
Iced Tea and Lemonade

### **CALIFORNIA BREAK** | \$25 per guest

Sliced Seasonal Fruit and Berries  
Assorted Bagels and Cream Cheese  
Assorted Granola Bars  
Freshly Brewed Coffee, Decaf Coffee, and Hot Tea Service

### **SWEET TOOTH** | \$25 per guest

Assorted Mini Cupcakes  
Chocolate Dipped Cream Puffs  
Fresh Baked M&M Cookies  
Assorted Cake Pops  
Coffee and Hot Tea Service

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60-minute serving time for all break options***

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## Meeting Packages

### Meeting Package 1

**MINI CONTINENTAL** .....\$105 per guest

- Today's Fresh Baked Pastries
- Assorted Bagels and Cream Cheese
- Steel Cut Oatmeal, Raisins, and Brown Sugar
- Hot Water with Assortment of Tea Bags or Regular/Decaf Coffee

#### MID-MORNING BREAK

- Blueberry Loaf and Butter
- Fresh Whole Fruit
- Coffee/Tea Refresh
- Water Station

#### LUNCH BUFFET

*Please Choose Either the Deli Buffet or South of the Border Buffet*

#### AFTERNOON BREAK

- Trail Mix
- Energy Bars
- Granola Bars
- Coffee/Tea Refresh
- Water Station

***\$175 labor fee for groups less than 20  
90-minute serving time for buffets  
60-minute serving time for breaks***

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## Meeting Package 2

**HOT BREAKFAST BUFFET** .....\$120 per guest

- Sliced Seasonal Fruit and Berries
- Assorted Pastries and Muffins
- Fresh Scrambled Eggs
- Applewood Smoked Bacon **OR** Pork Sausage Links
- Seasoned Breakfast Potatoes
- Chilled Apple and Orange Juice Carafes
- Freshly Brewed Coffee, Decaf Coffee, and Hot Tea

### MID-MORNING BREAK

- Lemon Poppy Seed Breakfast Loaf and Butter
- Fresh Whole Fruit
- Coffee/Tea Refresh
- Water Station

### LUNCH BUFFET

*Choice of Any Lunch Buffet:*

- Deli Buffet
- South of the Border Buffet
- North Beach Buffet
- California BBQ
- China Town Buffet

### AFTERNOON BREAK

- Trail Mix
- Energy Bars
- Granola Bars
- Coffee/Tea Refresh
- Water Station

***\$175 labor fee for groups less than 20  
90-minute serving time for buffets  
60-minute serving time for breaks***

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## Plated Dinner

*All served with Coffee and Hot Tea*

*All include Bread Rolls with Butter*

### **STARTER: (CHOOSE (1) ONE)**

#### **CAESAR SALAD**

Chopped Romaine, Shaved Parmesan, Sourdough Croutons, Caesar Dressing

#### **BURRATA CAPRESE SALAD**

Wild Rocket Arugula, Cherry Tomatoes, Basil Vinaigrette

#### **ORGANIC BABY SPINACH SALAD**

Fresh Blackberries, Toasted Almonds, Brie Cheese, White Balsamic Vinaigrette

#### **CHOPPED ROMAINE SALAD**

Fresh Strawberries, Candied Pecans, Goat Cheese, White Balsamic Vinaigrette

### **ENTRÉES: (CHOOSE (2) TWO)**

#### **VEGAN RATATOUILLE LATTICE | \$65 per guest**

Roasted Seasonal Vegetables, Vegan Pesto, Vegan Cheese, Vegan Puff

Pastry, Wilted Spinach, Marinara

#### **VEGAN BUDDHA BOWL | \$65 per guest**

Roasted Cauliflower, Kale, Quinoa, Roasted Chickpeas, Pickled Red Onion,

Maple-Tahini Drizzle

#### **SWEET PEA RAVIOLI | \$65 per guest**

Sautéed Mushrooms and Peas, Toasted Hazelnuts, Parmesan, Extra Virgin Olive Oil

#### **HERB GRILLED CHICKEN BREAST | \$70 per guest**

Pesto Mashed Potatoes, Roasted Broccolini, Herb Jus

#### **SEARED LOCAL SALMON | \$70 per guest**

Herb Roasted Potatoes, Baby Carrots, Beurre Blanc

#### **GRILLED FLAT IRON STEAK | \$75 per guest**

Roasted Garlic Mashed Potatoes, Grilled Asparagus, Red Wine Demi-Glace

### **DESSERT (CHOOSE (1) ONE)**

Vegan & Gluten Free Apple Crumb Tart

Tiramisu

Chocolate Flan

NY Cheesecake

#### ***\$175 labor fee for groups less than 20***

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## **Dinner Buffet | \$75 per guest**

*All Served with Freshly Brewed Coffee, Decaf Coffee, Hot Tea and Iced Tea  
All Include Bread Rolls with Butter*

### **STARTER SALAD: (CHOOSE (1) ONE)**

#### **ORGANIC BABY SPINACH**

Fresh Local Berries, Toasted Almonds, Goat Cheese,  
Lemon-Poppy Seed Vinaigrette

#### **ROASTED CAULIFLOWER SALAD**

Organic Baby Kale, Dried Cherries, Candied Walnuts,  
Feta Cheese, Blood Orange Vinaigrette

#### **CHOPPED ROMAINE SALAD**

Cherry Tomatoes, Kalamata Olives, Shaved Red Onion,  
Parmesan Cheese, Italian Vinaigrette

#### **BABY SPINACH SALAD**

Roasted Beets, Candied Pecans, Blackberries, Goat Cheese,  
Sweet Basil Vinaigrette

### **ENTRÉES: (CHOOSE (2) TWO)**

#### **GRILLED CHICKEN BREAST**

Foraged Mushrooms, Thyme Jus

#### **HERB CRUSTED CHICKEN**

Marinated Artichokes, Creamy Pesto Sauce

#### **SEARED SALMON**

Charred Lemon, Lemon-Butter Sauce

#### **GRILLED SIRLOIN STEAK**

Blistered Cherry Tomatoes, Pinot Noir Reduction

#### **GRILLED FLAT IRON STEAK**

Roasted Carrots, Demi-Glace

#### **BUTTERNUT SQUASH RAVIOLI**

Browned Butter, Charred Corn, Shaved Parmesan

*\$175 labor fee for groups less than 20  
90-minute serving time*

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## **Dinner Buffet (Cont.)**

*All Served with Freshly Brewed Coffee, Decaf Coffee, Hot Tea and Iced Tea  
All include Bread Rolls with Butter*

### **SIDES: (CHOOSE (2) TWO)**

Farmer's Market Roasted Baby Vegetables

*with Citrus Olive Oil*

Parmesan and Herb Mashed Yukon Potatoes

Green Bean Almondine

Herb Roasted Red Potatoes with Caramelized Onions

Cheddar Potato Gratin

Roasted Cauliflower

Roasted Carrots

*with Thyme Brown Butter & Toasted Almonds*

### **DESSERTS: (CHOOSE (2) TWO)**

Dark Fudge Cake

Freshly Baked Artisan Cookies

Lemon Mousse Cake

Freshly Baked Cupcakes

Tiramisu (*+\$2.00 per guest*)

NY Cheesecake (*+\$2.00 per guest*)

Chocolate Dipped Cannoli (*+\$2.00 per guest*)

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## Displayed Hors D'oeuvres

*Minimum 25 pieces per Selection*

|  |               |
|--|---------------|
| <b>Antipasto Brochette</b> .....   | \$7 per piece |
| <i>Marinated Tomato, Kalamata Olive, Mozzarella, Balsamic Glaze</i>        |               |
| <b>Seared Ahi Tuna Canape</b> .....  | \$8 per piece |
| <i>Seared Raw and served with Wasabi Caviar, Multi-Grain Baguette</i>      |               |
| <b>Filet Mignon Canape</b> .....   | \$8 per piece |
| <i>with Creamy Horseradish, Potato Pancake</i>                             |               |
| <b>Vegetable Samosa</b> .....  | \$7 per piece |
| <i>with Cilantro-Mint Chutney</i>  |               |
| <b>Spanakopita</b> .....   | \$7 per piece |
| <i>Spinach and Feta Cheese, Phyllo Dough, Tzatziki Sauce</i>               |               |
| <b>Stuffed Mushroom Cap Florentine</b> .....                               | \$7 per piece |
| <i>Spinach, Bechamel Sauce, Parmesan Cheese</i>                            |               |
| <b>Coconut Shrimp</b> .....  | \$8 per piece |
| <i>with Sweet Chili Sauce</i>  |               |
| <b>Firecracker Shrimp</b> .....  | \$8 per piece |
| <i>with Sweet Chili Sauce</i>  |               |
| <b>Bacon Wrapped Sea Scallop Brochette</b> .....                           | \$9 per piece |
| <i>with Balsamic Reduction</i>   |               |
| <b>Seared Local Crab Cakes</b> .....                                       | \$8 per piece |
| <i>with Lemon Basil Aioli</i>  |               |
| <b>Mini Beef Wellington</b> .....  | \$8 per piece |
| <i>with Caramelized Onion Demi</i>   |               |
| <b>Black Bean Empanada</b> .....   | \$7 per piece |
| <i>with Roasted Salsa</i>  |               |
| <b>Beef Empanada</b> .....   | \$8 per piece |
| <i>with Roasted Salsa</i>  |               |
| <b>Chicken Empanada</b> .....  | \$8 per piece |
| <i>with Roasted Salsa</i>  |               |
| <b>Bacon Wrapped Chicken Brochette</b> .....                               | \$8 per piece |
| <i>with Balsamic Reduction</i>   |               |
| <b>Angus Beef Slider</b> .....   | \$8 per piece |
| <i>Brioche Bun, Tomato, Arugula, Roasted Garlic Aioli, White Cheddar</i>   |               |
| <b>Chicken Wings</b> .....   | \$6 per piece |
| <i>Please Choose One Sauce: Honey Sriracha, Korean BBQ, OR Sweet Chili</i> |               |
| <i>With Buttermilk Dip and Celery Sticks</i>                               |               |

## Presentation Displays

### **CHEESE DISPLAY** | \$18 per guest

*Based on 3 oz. per guest*

Display of Artisan Cheese

Crackers

Seasonal Fruit Chutney, Local Honey

Fresh and Dried Fruits

Roasted Nuts

### **CRUDITÉ PLATTER** | \$16 per guest

Toybox Carrots, Celery and Cucumber Sticks, Jicama, Broccoli, Cherry Tomatoes

Chickpea Hummus

Roasted Nuts

Grilled Pita

### **ANTIPASTO DISPLAY** | \$21 per guest

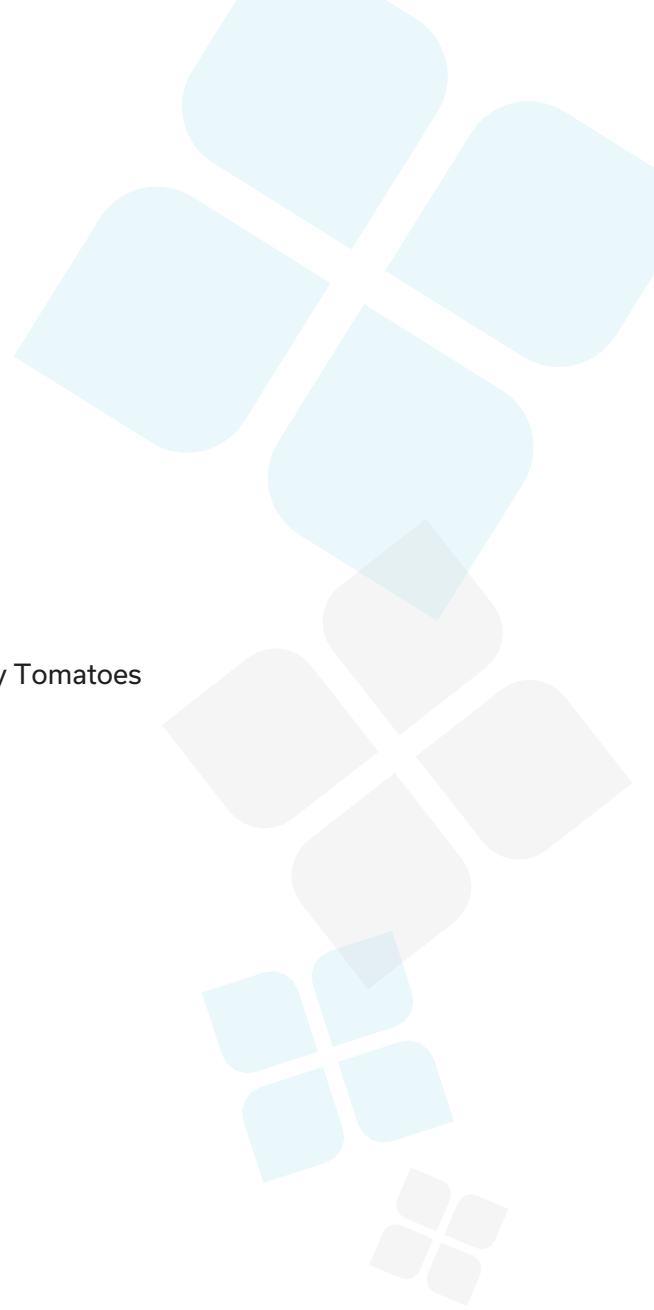
Display of Cured Meats

Selection Cheeses

Seasonal Fruit Chutney, Local Honey

Fresh and Dried Fruits and Roasted Nuts

Crackers





## Reception Packages

**THE KITCHEN SLIDERS** | \$22 per guest *(based on 2 sliders per guest)*

*Please Choose 2 Sliders:*

Angus Beef Slider

White Cheddar, Roasted Garlic Aioli, Arugula, Tomato, Brioche Bun

Grilled Portobello Mushroom Slider

Fresh Mozzarella, Basil Aioli, Arugula, Tomato, Balsamic Glace, Challah Bun

Grilled Chicken Slider

Southern Coleslaw, Honey-Mustard Dressing, Potato Bun

BBQ Pulled Pork Slider

with Creamy Coleslaw on a Brioche Bun

*Accompanied with Garlic Fries and Beer Battered Onion Rings,  
Buttermilk Ranch Dip, Ketchup, and Mustard*

**THE KITCHEN TACOS** | \$22 per guest *(based on 2 tacos per guest)*

*Please Choose 2 Tacos:*

Al Pastor Chicken

Citrus-Carnitas

Carne Asada

Birria

Sweet Potato and Black Bean

*Accompanied with Mini Corn Tortillas, Roasted Salsa, Pico de Gallo,  
Sour Cream, Guacamole, Tortilla Chips, Shredded Cabbage,  
Diced Onion and Cilantro, Queso Fresco*

***\$175 labor fee for groups less than 20  
90-minute serving time for reception packages***

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## Reception Packages (Cont.)

### Dessert Stations

#### **DESSERT PACKAGE 1** | \$30 per guest

*Includes:*

- Assorted Cookies
- Assorted French Macaroons
- Assorted Cake Pops
- Assorted Dessert Shooters
- Assorted Mini Italian Pastries

*Choose One:*

- Chocolate Fudge Cake
- Lemon Coconut Cake
- Strawberry Mousse Cake
- German Chocolate Cake

#### **DESSERT PACKAGE 2** | \$25 per guest

*Includes:*

- Assorted Cookies
- Assorted French Macaroons
- Assorted Cake Pops
- Assorted Mini Italian Pastries

*Choose One:*

- Chocolate Fudge Cake
- Lemon Coconut Cake
- Strawberry Mousse Cake
- German Chocolate Cake

#### **DESSERT PACKAGE 3** | \$20 per guest

*Includes:*

- Assorted Cookies
- Assorted French Macaroons
- Assorted Cake Pops

*Choose One:*

- Chocolate Fudge Cake
- Lemon Coconut Cake
- Strawberry Mousse Cake
- German Chocolate Cake

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## Host Bar Packages

Prices are per guest

- 1 Hour- \$25.00
- 2 Hours- \$40.00
- 3 Hours- \$50.00
- 4 Hours- \$58.00

## Host Bar Pricelist

### HOUSE SELECTIONS

|                       |                |
|-----------------------|----------------|
| Classic Cocktail..... | \$12 per glass |
| House Wine.....       | \$10 per glass |
| Domestic Beer.....    | \$7 per bottle |
| Import Beer.....      | \$8 per bottle |
| Soft Drink.....       | \$5 each       |

### TOP SHELF SELECTIONS

|                       |                |
|-----------------------|----------------|
| Premium Wine.....     | \$12 per glass |
| Premium Cocktail..... | \$14 per glass |

## Cash Bar Pricelist

### HOUSE SELECTIONS

|                       |                |
|-----------------------|----------------|
| Classic Cocktail..... | \$13 per glass |
| House Wine.....       | \$11 per glass |
| Domestic Beer.....    | \$8 per bottle |
| Import Beer.....      | \$9 per bottle |
| Soft Drink.....       | \$6 each       |

### TOP SHELF SELECTIONS

|                       |                |
|-----------------------|----------------|
| Premium Wine.....     | \$13 per glass |
| Premium Cocktail..... | \$15 per glass |

*Corkage fee of \$25.00 applies per bottle for wine/sparkling wine opened by Banquet Staff.  
 Bartender fee applies per Bar (minimum of 25 guests)  
 Bartender fee \$75 per hour, 2 hour minimum.  
 Hosted bar sales will be applied towards food & beverage minimums  
 Cash Bars Require at least \$200 in sales per hour  
 HGI's Catering Department reserves the right to determine the appropriate number of Bars/Bartenders  
 to properly service your event*

All food and beverage prices are subject to 24% service charge and a 9.13% 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 Catering Manager. Serve Times are 60 minutes for breaks and 90 minutes for meals.