



Hilton  
Garden Inn™

**2026**



## 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

### **CLASSIC 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

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

Today's Fresh Baked Pastries  
Sliced Seasonal Fruit and Berries  
Scrambled Eggs  
Applewood Smoked Bacon **OR** 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

*90-minute serving time for all buffet options*

All food and beverage prices are subject to 24% service charge and a 9.75% sales tax.

Special dietary requirements or allergies must be communicated to catering manager at least 10 days prior to event.

*Minimum of 20 guests*

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

Sliced Seasonal Fruit and Berries

Assorted Granola Bars

Assorted Freshly Baked Donuts and Pastries **OR** Assorted Bagels and Cream Cheese

Freshly Brewed Coffee, Decaf Coffee, and Hot Tea Service

*60-minute serving time for all break options*

All food and beverage prices are subject to 24% service charge and a 9.75% sales tax.

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## **Beverage Service**

*Up to 5 hours of service*

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

Iced Tea and Lemonade

Assorted Sodas & Bottled Water

Coffee and Hot Tea Service

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

Iced Tea and Lemonade

Assorted Sodas & Bottled Water

Coffee and Hot Tea Service

**INFUSED WATER** | \$25 per gallon

*Please Choose One:*

Cucumber-Mint

Citrus – Lemon or Lime

Lemon-Raspberry

Strawberry-Basil

## 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.....	\$19 per guest
Crudité Display with Farmer’s Market Vegetable, Hummus .....	\$19 per guest

### REFRESHMENTS

Freshly Brewed Coffee.....	\$105 per gallon
Assorted Hot Tea .....	\$105 per gallon
Freshly Brewed Iced Tea.....	\$85 per gallon
Lemonade .....	\$85 per gallon
Chilled Apple or Orange Juice.....	\$36 per carafe
Infused Water .....	\$15 per gallon
<i>Cucumber-Mint, Citrus-Lemon or Lime, Lemon Raspberry, OR Strawberry-Basil</i>	
Assorted Sodas or Still Water Bottles.....	\$5 each
Large Bottled Water – Still or Sparkling .....	\$7 each
Red Bull Energy Drink.....	\$7 each

## Plated Lunch

*Minimum of 25 guests*

*All served with Regular Coffee, Decaf, Iced Tea OR 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 WITH MEAT (*Minimum 10 each*):**

#### **HERB GRILLED CHICKEN BREAST** | \$55 per guest

Pesto Mashed Potatoes, Roasted Broccolini, Herb Jus

#### **SEARED LOCAL SALMON** | \$55 per guest

Herb Roasted Potatoes, Baby Carrots, Beurre Blanc

#### **GRILLED FLAT IRON STEAK** | \$58 per guest

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

### **ENTRÉES – CHOOSE (1) ONE VEGETARIAN/VEGAN (if applicable):**

#### **THREE-CHEESE RAVIOLI** | \$45 per guest

Roasted Mushrooms, Parmesan Cream Sauce

#### **VEGAN RATATOUILLE LATTICE** | \$45 per guest

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

#### **VEGAN BUDDHA BOWL** | \$45 per guest

Roasted Cauliflower, Kale, Quinoa, Roasted Chickpeas, Pickled Red Onion, Lemon Garlic Dressing

### **DESSERT – CHOOSE (1) ONE:**

Vegan & Gluten Free Apple Crumb Tart

Assorted Mini Desserts

Tiramisu

Chocolate Flan

NY Cheesecake

## Lunch Buffets

*Minimum of 25 guests*

*All Served with Regular Coffee, Decaf, Iced Tea OR Lemonade*

### **DELI BUFFET** | \$50 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** | \$60 per guest

Select TWO proteins:

*Al Pastor Chicken*

*Citrus-Carnitas*

*Carne Asada*

*Birria*

Served with:

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

Corn Tortillas

Spanish Rice

Refried Beans

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

Churros

### **NORTH BEACH STATION** | \$58 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

*90-minute serving time for all buffet options*

All food and beverage prices are subject to 24% service charge and a 9.75% sales tax.

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## Lunch Buffets (Cont.)

*All Served with Regular Coffee, Decaf, Iced Tea OR Lemonade*

**CALIFORNIA BBQ** | \$65 per guest

Chopped Romaine Salad with Roasted Corn, Tomato, Red Onion, and Jack & Cheddar Cheese Served with Buttermilk Ranch Dressing

Slow Smoked Beef Brisket, Sweet & Smoky BBQ Sauce

Bourbon Glazed Grilled Chicken

Creamy Coleslaw

Potato Salad

Baked Beans

Corn Bread & Butter

Chocolate Brownies

**CHINA TOWN BUFFET** | \$65 per guest

Chinese Chopped Salad with Shredded Napa Cabbage, Carrots, Bell Peppers, Slivered Almonds, Sesame Seeds, and Toasted Sesame Dressing

Vegetable Eggroll

Orange Chicken

Beef Broccoli

Vegetable Stir Fry

Steamed White Rice

Fortune Cookies

**GARDEN INN BUFFET** | \$70 per guest

Mixed Green Salad with Balsamic Vinaigrette

Rolls & Butter

Roasted Lemon Caper Chicken

Beef Chowder

Seasonal Vegetable

Steamed White Rice

Assorted Mini

Desserts

*90-minute serving time for all buffet options*

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## PM Breaks

### **EL CAMINO REAL BREAK** | \$27 per guest

Freshly Made Tortilla Chips

The Kitchen's Guacamole

Roasted Salsa

Street Corn Dip

Churros

Iced Tea and Lemonade

### **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

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

Whole Fruit

Hummus, Celery and Carrot Sticks

House-Made Zucchini Bread with Agave Butter

Strawberry-Basil Infused Water

### **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

*60-minute serving time for all break options*

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# Meeting Package

*Minimum of 25 guests*

***\$115 per Person***

## **CONTINENTAL**

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

## **MID-MORNING BREAK**

Blueberry Loaf and Butter

Fresh Whole Fruit

Coffee/Tea Refresh

## **LUNCH BUFFET**

*Choose Either the Deli Buffet, South of the Border, North Beach, California BBQ, or China Town Buffets*

## **AFTERNOON BREAK**

Trail Mix

Energy Bars

Coffee/Tea Refresh

*90-minute serving time for all buffet options*

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Special dietary requirements or allergies must be communicated to catering manager at least 10 days prior to event.

# Plated Dinner

*Minimum of 25 guests*

*All served with Regular Coffee, Decaf, Iced Tea OR Lemonade 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 WITH MEAT (*Minimum 10 each*):**

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

Pesto Mashed Potatoes, Seasonal Vegetables, 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

## **ENTRÉES – CHOOSE (1) ONE VEGETARIAN/VEGAN (if applicable):**

### **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, Lemon Garlic Dressing

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

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

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

Tiramisu | Chocolate Cake | NY Cheesecake | Assorted Mini Desserts | Vegan & Gluten Free Apple Crumb Tart

## Dinner Buffet | \$75 per guest

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

*Minimum of 25 guests*

### **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

### **SIDES – CHOOSE (2) TWO:**

Farmer's Market Roasted Baby Vegetables *with Citrus Olive Oil*

Parmesan and Herb Mashed Yukon Potatoes

Garlic Green Beans

Herb Roasted Red Potatoes with Caramelized Onions

Roasted Fingerling Potatoes

Roasted Cauliflower

Roasted Carrots

### **DESSERTS – CHOOSE (1) ONE:**

Dark Fudge Cake

Freshly Baked Assorted Cookies

Lemon Mousse Cake

Freshly Baked Cupcakes Tiramisu

NY Cheesecake

Chocolate Dipped Cannoli

*90-minute serving time for all buffet options*

All food and beverage prices are subject to 24% service charge and a 9.75% sales tax.

Special dietary requirements or allergies must be communicated to catering manager at least 10 days prior to event.

## 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>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>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>	

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Special dietary requirements or allergies must be communicated to catering manager at least 10 days prior to event.

## Presentation Displays

*Minimum of 25 guests*

**CHEESE DISPLAY** | \$23 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** | \$23 per guest

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

Chickpea Hummus

Roasted Nuts

Grilled Pita

**ANTIPASTO DISPLAY** | \$26 per guest

Display of Cured Meats

Selection Cheeses

Seasonal Fruit Chutney, Local Honey

Fresh and Dried Fruits and Roasted Nuts

Crackers

## Reception Station Packages

*Minimum of 25 guests*

### **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*

*60-minute serving time for all station options*

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