



Hilton
Garden InnTM

SUNNYVALE CATERING MENU

WELCOME TO HILTON GARDEN INN

Esteemed Guests,

Whether it be a celebration, shindig, brain storming session, or meeting of any size. The Hilton Garden Inn Sunnyvale is here to bring your visions ta life. Located in the heart of Silicon Valley we are here to make your next event a success. We are bringing together an innovative team, just for you. With their ears to the ground for what is new in food and beverage.

Hilton Garden Inn Sunnyvale Team

767 North Mathilda I Sunnyvale. CA 84□85

408-735-7345

BREAKFAST BUFFET

ALL AMERICAN BREAKFAST BUFFET | 35 per guest

Selection of Chilled Juices
Seasonal Sliced Fruit and Fresh Berries
Today's Fresh Baked Pastries
Cage Free Scrambled Eggs
Applewood Smoked Bacon or Chicken Apple Sausage
Roasted Breakfast Potatoes

CONTINENTAL BREAKFAST | 28 per guest

Selection of Chilled Juices
Seasonal Sliced Fruit and Fresh Berries
Today's Fresh Baked Pastries
Assorted Greek Yogurts

EXPRESS CONTINENTAL BREAKFAST | 22 per guest

Selection of Chilled Juices
Seasonal Whole Fruit
Today's Fresh Baked Pastries

MR. COFFEE | 125 per gallon and half

Regular & Decaf Coffee
Hot Tea

MORNING BREAKS

SUNRISE BREAK | 21 per guest

Seasonal Whole Fruit
Assorted Energy Bar
Assorted Individual Yogurts

MID-MORNING CURE BREAK | 23 per guest

Seasonal Whole Fruit
Assorted Donuts
Trail Mix

CALIFORNIA BREAK | 27 per guest

Seasonal Sliced Fruit and Fresh Berries
Assorted Bagels and Cream Cheese
Granola Bars

Mr. Coffee | 125 per gallon and half

Regular & Decaf
Hot Tea

LUNCH BUFFET

NORTH BEACH BUFFET | 40 per guest

Classic Caesar Salad with Romaine, Parmesan, Sourdough Croutons

Served with Caesar Dressing

Mushroom Ravioli with Parmesan Cream Sauce

Garlic Bread

Chef's Choice Dessert

SOUTH OF THE BORDER | 45 per guest

Mexican Chopped Salad with Romaine, Tomatoes, Corn and Black Beans

Served with Cilantro Lime Vinaigrette

Mexican Rice

Refried Beans

Chicken Fajitas with Corn and Flour Tortillas

Condiments to include: Sour Cream, Roasted Salsa and Cheddar Cheese

Chef's Choice Dessert

CALIFORNIA BBQ | 55 per guest

Hand Picked Green Salad with Tomatoes, Cucumbers, Carrots and House

Buttermilk Dressing

Creamy Coleslaw

Potato Salad

Beef Brisket

BBQ Grilled Chicken

Corn Muffins

Chef's Choice Dessert

DELI | 35 per guest

Farm Green Salad with Tomato, Cucumber, Carrot and Italian Dressing

Display of: Turkey, Ham, and Roast Beef

Assortment of Sliced Cheese and Condiments

Potato Chips

Chef's Choice Dessert

PLATED LUNCH

PLEASE CHOOSE UP TO TWO ENTREES

All Entrées will come with the following:

Garden Salad with Dressing

Chef's Choice Dessert

Fresh Baked Bread Rolls and Butter

Freshly Brewed Iced Tea

SEARED LOCAL SALMON | 42 per guest

Herb Roasted Potatoes | Seasonal Vegetables | Served with Beurre Blanc

CALIFORNIA COBB SALAD | 29 per guest

Romaine | Grilled Chicken | Avocado | Bacon | Tomato | Egg | Blue Cheese and Buttermilk Dressing

MUSHROOM RAVIOLI | 34 per guest

Sauteed Mushrooms | Creamy Parmesan Sauce

HERB GRILLED CHICKEN | 40 per guest

Pesto Mashed Potatoes | Seasonal Vegetables with Herb Jus

GRILLED FLAT IRON STEAK | 47 per guest

Roasted Garlic Mashed Potatoes | Seasonal Vegetables with Red Wine Demi

AFTERNOON BREAKS

REFRESH | 21 per guest

Seasonal Whole Fruits
Assorted Granola Bars
Assorted Sodas and Bottled Water

RECHARGE | 23 per guest

Assorted Candy Bars
Bagged Potato Chips
Fresh Baked Cookies
Assorted Sodas & Bottled Water

REFUEL | 25 per guest

Seasonal Whole Fruits
Mixed Nuts
Hot Buttery Popcorn
Assorted Sodas and Bottled Water

Sunnyvale Break | 19 per guest

Assorted Tortilla Chips & Salsa
Hummus and Pita Chips
Assorted Sodas and Bottled Water

Mr. Coffee | 125 per gallon and a half

Regular & Decaf
Hot Tea

BAKED GOODS, REFRESHMENTS, SNACKS

FRESHLY BAKED GOODS

Assorted Bagels with Cream Cheese	\$30 per dozen
Assorted Pastries, Croissants, Muffins	\$35 per dozen
Assorted Baked Large Cookies	\$35 per dozen
Chocolate Brownies	\$35 per dozen
Lemon Bars	\$35 per dozen
Assorted Tarts	\$45 per dozen

REFRESHMENTS

Freshly Brewed Coffee & Tea	\$95 per gallon
Freshly Brewed Iced Tea	\$45 per gallon
Lemonade	\$45 per gallon
Chilled Juices – Apple or Orange	\$30 per carafe
Assorted Sodas	\$4 each
Bottled Water	\$4 each
Red Bull Energy Drink	\$6 each

SNACKS

Energy Bars	\$40 per dozen
Assorted Yogurts	\$30 per dozen
Tortilla Chips with Salsa	\$8 per guest
Hummus with Pita Chips	\$8 per guest
Mixed Nuts	\$8 per guest

DINNER BUFFET

BUFFET | 75 Per Guest

SERVED WITH THE FOLLOWING:

Choice of Roasted Red Potatoes, Mashed Potatoes or Rice Pilaf

Chef's Choice Dessert

Fresh Baked Bread Rolls and Butter

STARTER | *Please Choose One*

Spring Greens with Mandarin Oranges, Red Bell Peppers, Crispy Wonton Strips and Asian Sesame Dressing

Crisp Romaine with Cherry Tomatoes, Artichoke Hearts, Parmesan, Sourdough Croutons and Creamy Caesar Dressing

Mix Green Salad with Corn, Black Bean, Cotija Cheese and Cilantro Lime Vinaigrette

ENTRÉE | *Please Choose up to Two*

Mushroom Ravioli with Sauteed Mushrooms, Parmesan and Creamy Parmesan Sauce

Grilled Chicken and Penne Pasta with House Made Marinara

Seared Chicken with Thyme Jus

Pan Caramelized Local Salmon with Citrus Beurre Blanc

Herb Roasted Flat Iron Steak with Pinot Noir Demi

Beef Brisket with Caramelized Onions and Honey BBQ Sauce

PLATED DINNER

ALL ENTRÉES WILL COME WITH THE FOLLOWING:

Garden Salad with Dressing

Chef's Choice Dessert

Fresh Baked Bread Rolls and Butter

SEARED AIRLINE CHICKEN BREAST | 57 per guest

Parmesan Mashed Potatoes | Roasted Seasonal Vegetables | Pesto Cream Sauce

CARAMELIZED LOCAL SALMON | 60 per guest

Herb Rice Pilaf | Seasonal Vegetables | Lemon-Butter Sauce

GRILLED BEEF FLAT IRON STEAK | 65 per guest

Truffle and Herb Mashed Potatoes | Seasonal Vegetables | Cabernet Demi-Glace

MUSHROOM RAVIOLI | 45 per guest

Creamy Pesto Sauce and Roasted Seasonal Vegetables

HORS D'OEUVRES

COLD PLATTERS (serves 20 -25 guests)

International Cheese Platter	\$139 per dozen
Antipasto Platter	\$142 per dozen
Crudit� Platter	\$125 per dozen
Fruit Platter	\$125 per dozen
Bruschetta with Tomato, Mozzarella, and Basil	\$90 per dozen

BEEF

Filet Mignon Sliders	\$90 per dozen (GF)
Beef Empanadas	\$45 per dozen
Beef Taquitos	\$51 per dozen
Steak Skewers	\$7 per piece (GF)
Carne Asada Truck Style Tacos	\$52 per dozen (GF)

CHICKEN

Chicken Satay with Peanut Sauce	\$51 per dozen (GF)
BBQ Chicken w/ Coleslaw Sliders	\$90 per dozen (GF)
Chicken Taquitos	\$51 per dozen
Individual Chicken Quesadilla	\$51 per dozen
Truck Style Chicken Tacos	\$52 per dozen (GF)

SEAFOOD

Market Fish w/ Coleslaw Sliders	Market Price
Bacon Wrapped Scallops with Cream Sauce	\$80 per dozen
Coconut Shrimp	\$45 per dozen
Crab Cakes	\$47 per dozen
Dungeness Crab Cakes	\$70 per dozen

VEGETARIAN

Vegetable Samosa	\$48 per dozen (V)
Spanakopita w/ Spinach and Ricotta Cheese	\$33 per dozen (V)
Spinach Quiche	\$28 per dozen (V)

APPETIZER STATIONS

Nacho Bar Choose 1:Chicken, Beef, or Vegetable Served w/ Pico De Gallo and Melted Cheese	\$17 per person
Taco Bar Choose 1: Chicken, Beef, or Vegetable Served w/ Pico De Gallo and Melted Cheese	\$17 per person

DESSERTS

Assorted Mini Desserts	\$8 per person (V)
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