



Banquet & Event Catering Menu

Audio Visual Pricing

PROJECTOR

LCD Projector - \$250/day

SCREENS

8'x8' Screen - \$55/day

10'x10' Screen - \$120/day

10'x10' Dress Kit - \$80/day

AV Cart w/ Power Complimentary



AUDIO PACKAGE

Full Audio Package - \$225/day

Includes 1 wireless mic, 1 wired mic, 2 mic stands, 1 mixer, 1 audio patch

VIDEO EQUIPMENT

MICROPHONES

Hand Held Wireless Mic - \$125/day

Hand Held Wired Mic - \$35/day

Lavaliere Wireless Mic - \$150/day

Microphone Stand - \$25/day

PRESENTATION EQUIPMENT

Flip Chart Pad w/ Markers - \$45/day

Post-It® Flip Pad w/ Markers - \$45/day

4'x5' White Board w/ Markers - \$40/day

Easel (1st One Complimentary) - \$15/day

Podium - Complimentary

AUDIO EQUIPMENT

4-Channel Mixer - \$65/day

5-Channel Mixer - \$90/day

Audio Patch - \$45/day

MISC ITEMS

Hard-wired 10-port HUB - \$80/day

Extension Cord - \$10/day

Power Strip (1st Comp) - \$10/day

4'x6' Riser - \$45/piece/day

Dance Floor \$175/day

PHONES

Polycom Phone - \$60/day

All food & beverage prices & items are subject to change without notice.

All prices are subject to a 22% taxable service charge & 8.6% sales tax.

Eating raw or undercooked food items may increase your risk of food borne illness.

All Day Meeting Packages

BEVERAGE PACKAGE

**Available From 6 AM-6 PM*

*Fresh Brewed Regular & Decaffeinated Coffee
Assorted Sodas & Bottled Water
Morning: Assorted Juices
Afternoon: Iced Tea or Lemonade*

\$17.95 Per Person



COMPLETE MEETING PACKAGE

Breakfast:

*The Deluxe Continental Breakfast
Mid-Morning Sodas & Bottled Water + Coffee Refresh*

Lunch:

*The Hilton Box Lunch, The Sandwich Board,
One Entree Italian Buffet,
or Any of The "Build Your Own Buffets"*

Afternoon Specialty Break:

*Ice Cream Social, Light & Fit, Ball Park,
Sweet Tooth, or Southwestern*

Meeting Room Rental Waived

\$60.95 Per Person

**Minimum of 5 Guests.*

**Groups With 10 or Less Guests, Please Order Lunch From Our Pre-Order Menu.*

**Waived Room Rental Does Not Include Breakout or Lunch Rooms*



*All food & beverage prices & items are subject to change without notice.
All prices are subject to a 22% taxable service charge & 8.6% sales tax.
Eating raw or undercooked food items may increase your risk of food borne illness.*

Breakfast



THE CLASSIC CONTINENTAL

*Breakfast Pastries & Muffins
Assortment of Chilled Juices
Fresh Brewed Regular or Decaffeinated Coffee
Assorted Blends of Hot Tea*

\$12.95 Per Person

THE DELUXE CONTINENTAL

*Breakfast Pastries & Muffins
Fresh Sliced Seasonal Fruit
Assorted Bagels with Cream Cheese & Jellies
Assortment of Chilled Juices
Fresh Brewed Regular or Decaffeinated Coffee
Assorted Blends of Hot Tea*

\$16.95 Per Person



CONTINENTAL ADD-ONS

*Assorted Yogurts with Granola - **\$25.00/Dozen***

*Breakfast Burrito - **\$6.25/Each**
(Eggs, Cheddar Cheese, Green Chilies, Sausage or Bacon, & Side of Salsa)*

*Breakfast Sandwich: Bagel or Croissant - **\$6.25/Each**
(Eggs, Cheddar Cheese, Sausage or Bacon)*

All food & beverage prices & items are subject to change without notice.
All prices are subject to a 22% taxable service charge & 8.6% sales tax.
Eating raw or undercooked **food** items may increase your risk of food borne illness.

Breakfast Buffets

TRADITIONAL BREAKFAST BUFFET - \$19.95

*Scrambled Eggs, Breakfast Potatoes, Applewood
Smoked Bacon & Sausage Links*

*French-Toast with Butter & Maple Syrup
Breakfast Pastries & Muffins*

*Fresh Sliced Seasonal Fruit & Assorted Yogurt Cups
Assortment of Chilled Juices*

*Fresh Brewed Regular or Decaffeinated Coffee &
Assorted Blends of Hot Tea*



BREAKFAST SANDWICH BUFFET - \$15.95

*Eggs, Cheddar Cheese, Sausage or Bacon on choice of: Bagel, Croissant, or English Muffin
Breakfast Potatoes & Fresh Sliced Seasonal Fruit*

Assortment of Chilled Juices

Fresh Brewed Regular or Decaffeinated Coffee & Assorted Blends of Hot Tea



SOUTHWESTERN BREAKFAST BUFFET - \$20.95

*Scrambled Eggs with Green Chilies, Applewood Smoked
Bacon & Breakfast Potatoes
Chilequiles & Refried Beans*

(Tortilla Chips with Sausage, Cheddar Cheese, Jalapeños & Red Sauce)

Warm Cinnamon Sugar Crisps with Seasonal Berries

Breakfast Pastries and Muffins

Assortment of Chilled Juices

Fresh Brewed Coffee or Decaf & Assorted Hot Tea Blends

All food & beverage prices & items are subject to change without notice.

All prices are subject to a 22% taxable service charge & 8.6% sales tax

*Eating raw or undercooked food items may increase your risk of food borne illness

Refreshments & Snacks



BEVERAGES

Fresh Brewed Regular or Decaffeinated Coffee - \$45/Gal

Hot Tea (Regular & Assorted Blends) - \$45/Gal

Ice Tea, Fruit Punch, or Lemonade - \$35/Gal

Assorted Soft Drinks & Bottled Water - \$3.00/Each

Assorted Juices - \$2/Each

Gatorade® - \$4/Each

MID-MORNING OR AFTERNOON SNACK BREAKS

Assorted Danish - \$32/Dozen

Assorted Muffins - \$32/Dozen

Flaky Croissants - \$35/Dozen

Assorted Granola Bars - \$32/Dozen

Bagels with Cream Cheese - \$32/Dozen

Whole Seasonal Fruit - \$2/Each

Assorted Yogurts & Granola - \$3.50/Each

Seasonal Fruit Display (Serves 12) - \$30

Hilton Garden Inn Snack Bars - \$32/Dozen



Fresh Baked Cookies - \$32/Dozen

Fudge Brownies - \$35/Dozen

Assorted Candy Bars - \$35/Dozen

Assorted Bags of Chips - \$2.50/Each

Buttered Popcorn - \$20/Bowl

Jumbo Soft Pretzels & Mustard - \$32/Dozen

Jumbo Soft Pretzels & Cheese - \$36.50/Dozen

Tortilla Chips (Salsa Included) - \$22/Pound

Queso or Homemade Guacamole Dips - \$15/Bowl

Half Fresh Fruit • Half Garden Veggie Display (Chocolate • Ranch Dipping Sauces) - \$65.00

All food & beverage prices & items are subject to change without notice.

All prices are subject to a 22% taxable service charge & 8.6% sales tax.

Eating raw or undercooked **food** items may increase your risk of food borne illness.

To-Go Lunch

GRAB 'N' GO BOX LUNCH - \$16.95

Choice of: Turkey or Italian Sub

Topped with: Swiss Cheese, Lettuce, & Tomato on a Ciabatta Bun

Box Includes: Whole Fruit, Pickle Wedge, Potato Chips, Cookie, & Soft Drink or Bottled Water

**Vegetarian Option: Swiss, Avocado, Lettuce, Tomato, & Bell Peppers on a French Roll*

(Box lunches are packed with disposable utensils & appropriate condiments)



Buffet Lunches

THE SANDWICH BOARD - \$17.95

24 Guests or Less: 2 Sandwich Choices • 25-49 Guests: 3 Sandwich Choices
50+ Guests: 4 Sandwich Choices

Your Choice of: French Dip, Chicken Caesar Wrap, Veggie Sandwich^{VG}, Ham & Swiss, Roast Beef & Cheddar, Turkey Wrap, or Italian Sub

*Includes: Kale Veggie Blend Salad with Ranch Dressing or Balsamic Vinaigrette
Bags of Assorted Chips, Pickle Spears, Chef's Choice Dessert, Iced Tea, Lemonade, & Water*



All food & beverage prices & items are subject to change without notice.
All prices are subject to a 22% taxable service charge & 8.6% sales tax.
Eating raw or undercooked food items may increase your risk of food borne illness.

Buffet Lunches

ITALIAN BUFFET

1 Entree: \$20.95 • 2 Entrees: \$24.95

Entree Choices:

*Chicken Fettuccini Alfredo • Pasta Primavera •
Baked Cheese Tortellini in a Marinara Sauce •
Chicken Parmesan*

Includes: *Antipasto Salad, Caesar Salad, Garlic
Bread, & Chef's Choice Dessert
Iced Tea, Lemonade, & Water*



SOUTH OF THE BORDER BUFFET - \$29.95

Entrees: *Beef Tacos with Corn Shells • Chicken Fajitas
with Flour Tortillas*

Toppings: *Lettuce, Shredded Cheese, Tomatoes,
Onions, Sour Cream, Guacamole, & Salsa*

Includes: *Tortilla Chips, Refried Beans, Spanish Rice,
Churros, Iced Tea, Lemonade, & Water*

\$33.95 Includes:

*Cheese Enchiladas in a Red Sauce
White Bean & Chorizo Burritos with Cilantro, Rice, &
Cheese Wrapped in a Spinach Tortilla*

All food & beverage prices & items are subject to change without notice.

All prices are subject to a 22% taxable service charge & 8.6% sales tax.

Eating raw or undercooked food items may increase your risk of food borne illness.

"Build Your Own" Buffet Lunches

BUILD YOUR OWN BURGER BUFFET - \$21.95

Your Choice of: Potato Salad or Pasta Salad

Entree: Half Pound 100% Angus Beef Burger on a Ciabatta Bun

Veggie Burger Option Available Upon Request

Topping Options: Swiss, Cheddar, Pepper Jack, & American Cheese, Lettuce, Tomatoes, Onions, Pickle Spears, Green Chilies, Jalapenos, Blue Cheese Crumbles, Salsa, Bacon Strips, & Chili Beans

Includes: Appropriate Condiments, Bags of Assorted Chips, Cookie & Brownie Tray, Iced Tea, Lemonade, & Water



BUILD YOUR OWN DELI SANDWICH BUFFET

Minimum 15 Guests

*Your Choice of: 3 Meats, 2 Cheeses, 1 Salad: **\$17.95***

*Your Choice of: 2 Salads. Includes: All Meats & All Cheeses: **\$19.95***

Choice of Meats: Roast Beef, Turkey, Ham, & Hard Salami

Choice of Cheeses: Swiss, Cheddar, & Pepper Jack

Salad Options: Mixed Green Salad, Caesar Salad, Potato Salad, or Pasta Salad

Includes: Fresh Baked Wheat Sliced Bread & Ciabatta Buns

Condiments, Assorted Bags of Chips, Chef's Choice Dessert, Iced Tea, Lemonade, & Water



All food & beverage prices & items are subject to change without notice.

All prices are subject to a 22% taxable service charge & 8.6% sales tax.

Eating raw or undercooked **food** items may increase your risk of food borne illness.

Specialty Breaks

ALL SPECIALTY BREAKS ARE \$17.95 PER PERSON

ICE CREAM SOCIAL

(One Hour Service)

Vanilla Bean Ice Cream & Assorted Sodas

**Including Root Beer for Floats*

Sundae Toppings Include:

*Sprinkles, Chopped Candies, Chocolate Chips,
Maraschino Cherries, Whipped Cream,
with Caramel, Chocolate, & Strawberry Sauce*



LIGHT & FIT

*Fresh Fruit Kabobs with Yogurt For Dipping
Seasonable Vegetable Crudité's with Ranch
Assorted Granola Bars & Fruit Infused Water*

BALL PARK

*Popcorn, Potato Chips, & Caramel Corn
Jumbo Soft Pretzels with Mustard For Dipping
Assorted Soft Drinks & Iced Tea*

SWEET TOOTH

Fresh Baked Cookies

Warm Fudge Brownies, & Assorted Candy Bars

Bottled Water & Hot Chocolate

SOUTHWEST

Corn Tortilla Chips with Fresh Prepared Salsa, Hot

Queso & Refried Bean Dip

Warm Cinnamon Sugar Churros

Iced Tea, Lemonade & Water



All food & beverage prices & items are subject to change without notice.
All prices are subject to a 22% taxable service charge & 8.6% sales tax.
Eating raw or undercooked food items may increase your risk of food borne illness.

Three Course Plated Lunch or Dinner

Includes: Chef's Choice Seasonal Vegetables, Dinner Rolls with Butter, Iced Tea, Lemonade, & Water

FIRST COURSE

Your Choice of:

Chef's Soup of The Day

*Caesar Salad
with Herbed Croutons & Grated Parmesan*

*Spinach Salad
with Red Onion, Blue Cheese Crumbles,
Tomatoes, & Almonds*

SECOND COURSE

Your Choice of One Starch:

*Wild Rice • Rice Pilaf • Brown Rice • Baby Red
Potatoes • Whipped Sweet Potatoes • Garlic or
Buttery Mashed Potatoes*



Your Choice of One Entree:

6 oz. Grilled Breast of Chicken - \$24.95
With a Garlic Cream Sauce

8 oz. Stuffed Pork Loin - \$26.95
With a Mushroom Burgundy Demi Glaze

8 oz. Grilled Rib Eye Steak - \$33.95 *With
Crispy Onions & a Chipotle Demi Glaze*

Pan Asian Ribs - \$31.95
*Slow Cooked With a Sweet-and-Tangy Honey
Citrus Pepper Glaze*

6 oz. Oven Baked Salmon - \$27.95
With a Tarragon Cream Sauce

THIRD COURSE

Chef's Choice Dessert or Assorted Dessert Station

All food & beverage prices & items are subject to change without notice.

All prices are subject to a 22% taxable service charge & 8.6% sales tax.

Eating raw or undercooked food items may increase your risk of food borne illness.

Two Entree Buffet or Plated Dinner

Includes: Chef's Choice Seasonal Vegetables, Dinner Rolls with Butter, Iced Tea, Lemonade, & Water



FIRST COURSE

Your Choice of:

Chef's Soup of The Day

*Caesar Salad with Herbed Croutons
& Grated Parmesan*

*Spinach Salad with Red Onion,
Blue Cheese Crumbles, Tomatoes, & Almonds*

SECOND COURSE

Your Choice of One Starch:

*Wild Rice • Rice Pilaf • Brown Rice • Baby Red
Potatoes • Whipped Sweet Potatoes •
Garlic or Buttery Mashed Potatoes*

Entree Options:

Seared Salmon & Monterey Chicken

\$41.00

Herb Crusted Chicken & Grilled Shrimp

\$45.00

London Broil & Oven Roasted Chicken

\$45.00

Penne Pasta with Pesto Sauce & Parmesan Crusted Tilapia

\$39.00

6 oz. Rib Eye Steak & Grilled Shrimp

\$55.00

London Broil & Baked Salmon

\$50.00

Pork Tenderloin & Herb Crusted Chicken

\$41.00

THIRD COURSE

Chef's Choice Dessert or Assorted Dessert Station

****Buffet Minimum of 20 Guests. Under 20 Guests, Dinner Will Be Plated****

All food & beverage prices & items are subject to change without notice.

All prices are subject to a 22% taxable service charge & 8.6% sales tax.

Eating raw or undercooked **food** items may increase your risk of food borne illness.

Reception Hors D'oeuvres

Hors D'oeuvres Must Be Ordered in Quantities of 50

BEEF & PORK

DELUXE BEEF WELLINGTONS	\$170
BEEF EMPANADAS	110
BBQ RIB TIPS	\$120
ITALIAN OR SWEDISH MEATBALLS	\$100
MINI PORK POTSTICKERS	\$95
HAM & SWISS FINGER SANDWICHES	\$100
HAM & SWISS PINWHEELS	\$95
ROAST BEEF & CHEDDAR ON A ROLL	\$125



VEGETARIAN

VEGETARIAN EGGROLLS	\$100
BREADED CHEESE RAVIOLIS	\$100
GOURMET BRUCHETTA	\$80
JALEPENO POPPERS	\$110
SPANAKOPITA	\$95
FRUIT KABOBS WITH YOGURT	\$95
MINI CHICKEN QUESADILLAS	\$100
GOURMET MINI GRILLED CHEESE	\$95

CHICKEN & SEAFOOD

CHICKEN TENDERLOIN STRIPS	\$110
WINGS (GINGER RUB, BBQ OR HOT SAUCE)	\$125
CHICKEN SKEWERS	\$110
BACON WRAPPED SCALLOPS	\$175
COCONUT FRIED SHRIMP	\$175
CRAB STUFFED MUSHROOM CAPS	\$125
CRAB CAKES	\$150
SHRIMP SKEWERS	\$130



SHOWPIECES

INTERNATIONAL & DOMESTIC CHEESES

Served with assorted crackers **Small (12-15) \$100 Medium(25-30) \$200 Large (50-60) \$ 395**

FRESH FRUIT OR GARDEN VEGETABLE CRUDITÉ

Served with Dipping Yogurt for Fruit Crudité or Dipping Sauces for Vegetable Crudité

Small (12-15) \$80.00 Medium (25-30) \$155.00 Large (50-60) \$240.00

Hors D'oeuvres Prices Based on Quantities of 50, Unless Otherwise Noted.

All food & beverage prices & items are subject to change without notice.

All prices are subject to a 22% taxable service charge & 8.6% sales tax.

Eating raw or undercooked food items may increase your risk of food borne illness.

Wine & Spirits

Bar List

Premium Brands

Call Brands

Whiskey

Jack Daniels	Jim Beam
Crown Royal	Jameson
Maker's Mark	Canadian Club
Johnny Walker Black	Dewar's White Label
Glenfiddich	

Vodka

Grey Goose	Smirnoff
Stoli	

Gin

Tanqueray	Bombay
-----------	--------

Rum

Captain Morgan

Tequila

Patron	Bacardi Silver
	Cuervo Gold

Red Wines

House Wine	\$32.00/Btl
Mirassou	\$36.00/Btl
Clos Du Bois	\$40.00/Btl
Ménage á Trois	\$34.00/Btl
Hess Select	\$45.00/Btl

Blush Wines

Sutter Home	\$32.00/Btl
-------------	-------------

White Wines

House Wine	\$32.00/Btl
Kendall Jackson	\$45.00/Btl
Bogle	\$45.00/Btl
Stellina Di Notte	\$45.00/Btl

Sparkling Wines

J Roget Brut	\$45.00/Btl
--------------	-------------

Bar Prices

Hosted Bar

Premium Brands	\$9.00	\$9.50
Call Brands	\$8.00	\$8.50
House Brands	\$6.00	\$6.50
House Wine	\$8.00	\$8.50
Premium Wine	\$9.00	\$9.50
Imported Beer	\$6.00	\$6.50
Domestic Beer	\$5.00	\$5.50
Soft Drinks	\$3.00	\$3.00

Cash Bar

Domestic Keg	\$295.00
Imported Keg	(Market Price)

\$75 Bartender Fee Waived with \$300 in Bar Sales



All food & beverage prices & items are subject to change without notice.
All prices are subject to a 22% taxable service charge & 8.6% sales tax.
Eating raw or undercooked food items may increase your risk of food borne illness.