



# WEDDING MENU

  
**SOLSTICE**  
OCEANFRONT BAR & GRILL

Hilton Garden Inn Ocean City  
2800 Baltimore Avenue Ocean City MD, 21842 | 410-289-1100

# HGI OCEAN CITY WEDDING MENU

## **BRUNCH RECEPTION**

30 guest minimum, available from 9:00am - 2:00pm. \$125 per person. Pricing is based on a 3-hour service, additional 30 minutes is \$5 per person. Available for 15-29 guests for an additional fee of \$250. The brunch reception includes: Cocktail Hour, Mimosa Toast, Brunch Buffet, and Hosted Bar. Upgrades are available upon request.

### **COCKTAIL HOUR**

**Passed Assorted Mini Quiches and Raspberry and Brie Tarts**

**Bakers Basket Display (muffins, croissants, pastries, danishes)**

**Fresh Seasonal Fruit Display**

### **MIMOSA TOAST**

All guests must have a valid ID for alcohol service

### **BUFFET**

**Classic Eggs Benedict**

**Breakfast Potatoes (GF)**

**Bacon & Sausage (turkey or pork) (GF)**

**House Salad (GF)**

**Poached Atlantic Salmon, Lemon Butter Sauce (GF)**

**Garlic Herb Chicken Breast (GF)**

### **HOSTED BRUNCH BAR**

Bar includes call brand liquor, house wine, domestic and imported beer, soft drinks, hot coffee, hot tea, and water. All guests must have a valid ID for alcohol service.

## BRUNCH ENHANCEMENTS

### **Blue Crab Benedict | \$8 per person**

Poached Eggs, Old Bay Seasoned Jumbo Lump Crab Meat, Canadian Bacon, English Muffin, and Hollandaise

### **Omelet Station | \$6 per person**

Farm Fresh Egg Omelet Station. Toppings Include: Ham, Bacon, Breakfast Sausage, Tomatoes, Onions, Bell Peppers, Mushrooms, Spinach, Cheddar Jack Cheese  
*Chef Attended fee of \$125*

### **Shrimp & Grits | \$18 per person**

Cajun Shrimp, Smoked Andouille Sausage, Creamy Grits, Pecorino Romano

### **Prime Rib | \$22 per person**

Au Jus, Horseradish Aioli

### **Belgian Waffle Station | \$13 per person**

Made to order, Seasonal Berries, Chocolate Chips, Powdered Sugar, Honey, Maple Syrup, and Whipped Cream  
*Guest Maximum, Per Hour, Per Station*

## HOSTED BRUNCH BAR ENHANCEMENTS

### **Bloody Mary Bar | \$22 per person**

### **Mimosa Bar | \$20 per person**

### **Bellini Bar | \$22 per person**

## DINNER RECEPTIONS

Minimum of 30 guests are required to book.

Guest entrée counts must be provided to your catering manager 2 weeks prior to the event date. Meal cards provided by the client indicating the guest's choice of entrée will need to be provided for each guest. Each reception will include at least one reception display, hot and cold passed hors d'oeuvres, champagne toast, cake cutting service, a choice of house or caesar salad, two entrees, and the Chef's selection of fresh seasonal starch and vegetable. Descriptions of reception displays and hors d'oeuvres are listed following dinner reception packages. Chef attendant fee of \$125 applies if applicable.

### BUFFET SELECTIONS:

#### **Buffet Dinner Reception #1 | \$125**

##### RECEPTION DISPLAYS – Choice of One

**Cold Selections:** Antipasti Display (GF), Vegetable Crudité Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF), Hummus and Tapenade Display

**Hot Selections:** Blue Crab Dip (+\$4.50), Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

##### PASSED HORS D'OEUVRES - Choice of One Cold & One Hot

**Cold Selections:** Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Smoked Salmon Crostini's

**Hot Selections:** Teriyaki Meatballs (GF), Beef Franks, Bacon Wrapped Dates (GF), Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Figs in a Blanket with goat cheese, Raspberry Brie Bites (GF), and Spring Rolls

##### SALAD SELECTION – Choice of One

**House Salad (GF)** – Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Lemon Herb Vinaigrette

**Caesar Salad** – Chopped Romaine Hearts, Shaved Parmesan, House Made Caesar, and Croutons

##### ENTREE SELECTION – Choice of Two

**Atlantic Salmon (GF)** – Grilled Salmon, Creamy Dill Sauce

**Beef Short Ribs** – Jammy, Port Braised

**Chicken Caprese (GF)** – Baked Chicken Breast, Stuffed with Mozzarella, Fresh Basil, and Sun-Dried Tomatoes

**Chicken Marsala** – Pan Fried Chicken Breast, Mushrooms, Creamy Marsala Sauce

**Pork Tenderloin (GF)** – Creamy Mushroom Marsala

**Wild Mushroom Risotto (GF)** – Parmigianino-Reggiano

**Pasta Primavera** – Penne Pasta, GF Penne available upon request, Fresh Seasonal Vegetables, Shaved Parmesan, EVOO

## **Buffet Dinner Reception #2 | \$145**

### RECEPTION DISPLAYS – Choice of One

**Cold Selections:** Antipasti Display (GF), Vegetable Crudité Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF), Hummus and Tapenade Display

**Hot Selections:** Blue Crab Dip (+\$4.50), Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

### PASSED HORS D'OEUVRES - Choice of Two Cold & Two Hot

**Cold Selections:** Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Smoked Salmon Crostini's

**Hot Selections:** Teriyaki Meatballs (GF), Beef Franks, Bacon Wrapped Dates (GF), Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Figs in a Blanket with Goat Cheese, Raspberry Brie Bites, Spring Rolls

### SALAD SELECTION - Choice of One

**House Salad (GF)** - Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Lemon Herb Vinaigrette

**Caesar Salad** - Chopped Romaine Hearts, Shaved Parmesan, House Made Caesar, Croutons

### ENTREE SELECTION - Choice of One

**Atlantic Salmon (GF)** - Grilled Salmon, Creamy Dill Sauce

**Beef Short Ribs** - Jammy, Port Braised

**Chicken Caprese (GF)** - Baked Chicken Breast, Stuffed with Mozzarella, Fresh Basil, Sun-Dried Tomatoes

**Chicken Marsala** - Pan Fried Chicken Breast, Mushrooms, Creamy Marsala Sauce

**Pork Tenderloin (GF)** – Creamy Mushroom Marsala

**Wild Mushroom Risotto (GF)** - Parmigianino-Reggiano

**Pasta Primavera** - Penne Pasta, Fresh Seasonal Vegetables, Shaved Parmesan, EVOO  
(GF penne available upon request)

### PREMIERE ENTREE SELECTION - Choice of One

**Chicken Chesapeake** - Lump Crab Imperial Baked Chicken Breast, House-Made Imperial Sauce

**Filet Mignon (GF)** - Center Cut Filet Mignon, Cabernet Demi Glace

**Maryland Crab Cakes** - Jumbo Lump Crab Cakes (GF), Local Roasted Corn Salsa, Citrus Brown Butter

**NY Strip (GF)** - Wild Mushroom Demi Glace

**Stuffed Flounder** - Baked, Local Flounder, Lump Crab Imperial, House-Made Imperial Sauce

**MD Surf & Turf (GF)** - Center Cut Filet Mignon, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Beurre Blanc

**Surf & Surf (GF)** - Local Rockfish, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Brown Butter

## Buffet Dinner Reception #3 | \$180

### RECEPTION DISPLAYS – Choice of One

**Cold Selections:** Antipasti Display (GF), Vegetable Crudit  Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF), Hummus and Tapenade Display

**Hot Selections:** Blue Crab Dip (+\$4.50), Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

### PASSED HORS D'OEUVRES - Choice of Two Cold & Two Hot

**Cold Selections:** Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Smoked Salmon Crostini's

**Hot Selections:** Teriyaki Meatballs (GF), Beef Franks, Bacon Wrapped Dates (GF), Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Figs in a Blanket with Goat Cheese, Raspberry Brie Bites, Spring Rolls

### SALAD SELECTION - Choice of One

**House Salad (GF) -** Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Lemon Herb Vinaigrette

**Caesar Salad -** Chopped Romaine Hearts, Shaved Parmesan, House Made Caesar, Croutons

### PREMIERE ENTREE SELECTION - Choice of Two

**Chicken Chesapeake -** Lump Crab Imperial Baked Chicken Breast, House-Made Imperial Sauce

**Filet Mignon (GF) -** Center Cut Filet Mignon, Cabernet Demi Glace

**Maryland Crab Cakes -** Jumbo Lump Crab Cakes (GF), Local Roasted Corn Salsa, Citrus Brown Butter

**NY Strip (GF) -** Wild Mushroom Demi Glace

**Stuffed Flounder -** Baked, Local Flounder, Lump Crab Imperial, House-Made Imperial Sauce

**MD Surf & Turf (GF) -** Center Cut Filet Mignon, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Beurre Blanc

**Surf & Surf (GF) -** Local Rockfish, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Brown Butter

### CARVING STATIONS - Choice of One

*\*All carving stations are Chef Attended*

**Baked Ham (GF) –** Bone-In, Maple Glazed

**Prime Rib (GF) –** Au Jus, Horseradish Aioli

**Beef Tenderloin (GF) –** Three Herb Chimichurri

**Pork Tenderloin (GF) –** Creamy Mushroom Marsala

**Brisket (GF) –** Hickory Smoked, Texas BBQ

**Roasted Turkey –** Mushroom Gravy

**Whole Salmon (GF) –** Creamy Dill Sauce, Citrus Brown Butter

## PLATED SELECTIONS:

### Plated Dinner Reception #1 | \$125

*Includes One Reception Display, One Hot and One Cold Passed Hors D'oeuvres*

#### RECEPTION DISPLAYS – Choice of One

**Cold Selections:** Antipasti Display (GF), Vegetable Crudit  Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF), Hummus and Tapenade Display

**Hot Selections:** Blue Crab Dip (+\$4.50), Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

#### PASSED HORS D'OEUVRES - Choice of One Cold & One Hot

**Cold Selections:** Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Smoked Salmon Crostini's

**Hot Selections:** Teriyaki Meatballs (GF), Beef Franks, Bacon Wrapped Dates (GF), Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Raspberry Brie Bites (GF), Figs in a Blanket with Goat Cheese, Spring Rolls

#### SALAD SELECTION - Choice of One

**House Salad (GF)** - Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Lemon Herb Vinaigrette

**Caesar Salad** - Chopped Romaine Hearts, Shaved Parmesan, House Made Caesar, Croutons

#### ENTREE SELECTION - Choice of One

**Atlantic Salmon (GF)** - Grilled Salmon, Creamy Dill Sauce

**Beef Short Ribs** - Jammy, Port Braised

**Chicken Caprese (GF)** - Baked Chicken Breast, Stuffed with Mozzarella, Fresh Basil, Sun Dried Tomatoes

**Chicken Marsala** - Pan Fried Chicken Breast, Mushrooms, Creamy Marsala Sauce

**Pork Tenderloin (GF)** – Creamy Mushroom Marsala

**Wild Mushroom Risotto (GF)** - Parmigianino-Reggiano

**Pasta Primavera** - Penne Pasta, Fresh Seasonal Vegetables, Shaved Parmesan, EVOO

*(GF penne available upon request)*

## Plated Dinner Reception #2 | \$145

*Includes One Reception Display, Two Hot and Two Cold Passed Hors D'oeuvres*

### RECEPTION DISPLAYS – Choice of One

**Cold Selections:** Antipasti Display (GF), Vegetable Crudit  Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF), Hummus and Tapenade Display

**Hot Selections:** Blue Crab Dip (+\$4.50), Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

### PASSED HORS D'OEUVRES - Choice of Two Cold & Two Hot

**Cold Selections:** Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Smoked Salmon Crostini's

**Hot Selections:** Teriyaki Meatballs (GF), Beef Franks, Bacon Wrapped Dates (GF), Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Raspberry Brie Bites (GF), Figs in a Blanket with Goat Cheese, Spring Rolls

### SALAD SELECTION - Choice of One

**House Salad (GF)** - Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Lemon Herb Vinaigrette

**Caesar Salad** - Chopped Romaine Hearts, Shaved Parmesan, House Made Caesar, Croutons

### ENTREE SELECTION - Choice of One

**Atlantic Salmon (GF)** - Grilled Salmon, Creamy Dill Sauce

**Beef Short Ribs** - Jammy, Port Braised

**Chicken Caprese (GF)** - Baked Chicken Breast, Stuffed with Mozzarella, Fresh Basil, Sun Dried Tomatoes

**Chicken Marsala** - Pan Fried Chicken Breast, Mushrooms, Creamy Marsala Sauce

**Pork Tenderloin (GF)** - Creamy Mushroom Marsala

**Wild Mushroom Risotto (GF)** - Parmigianino-Reggiano

**Pasta Primavera** - Penne Pasta, Fresh Seasonal Vegetables, Shaved Parmesan, EVOO (GF penne available upon request)

### PREMIERE ENTREE SELECTION - Choice of One

**Chicken Chesapeake** - Lump Crab Imperial Baked Chicken Breast, House-Made Imperial Sauce

**Filet Mignon (GF)** - Center Cut Filet Mignon, Cabernet Demi Glace

**Maryland Crab Cakes** - Jumbo Lump Crab Cakes (GF), Local Roasted Corn Salsa, Citrus Brown Butter

**NY Strip (GF)** - Wild Mushroom Demi Glace

**Stuffed Flounder** - Baked, Local Flounder, Lump Crab Imperial, House-Made Imperial Sauce

**MD Surf & Turf (GF)** - Center Cut Filet Mignon, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Beurre Blanc

**Surf & Surf (GF)** - Local Rockfish, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Brown Butter

## **Plated Dinner Reception #3 | \$180**

*Includes Two Reception Display, Two Hot and Two Cold Passed Hors D'oeuvres*

### RECEPTION DISPLAYS – Choice of One

**Cold Selections:** Antipasti Display (GF), Vegetable Crudit  Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF), Hummus and Tapenade Display

**Hot Selections:** Blue Crab Dip (+\$4.50), Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

### PASSED HORS D'OEUVRES - Choice of Two Cold & Two Hot

**Cold Selections:** Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Smoked Salmon Crostinis

**Hot Selections:** Teriyaki Meatballs (GF), Beef Franks, Bacon Wrapped Dates (GF), Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Raspberry Brie (GF), Figs in a Blanket with Goat Cheese, Spring Rolls

### SALAD SELECTION - Choice of One

**House Salad (GF)** - Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Lemon Herb Vinaigrette

**Caesar Salad** - Chopped Romaine Hearts, Shaved Parmesan, House Made Caesar, Croutons

### PREMIERE ENTREE SELECTION - Choice of Two

**Chicken Chesapeake** - Lump Crab Imperial Baked Chicken Breast, House Made Imperial Sauce

**Filet Mignon (GF)** - Center Cut Filet Mignon, Cabernet Demi Glace

**Maryland Crab Cakes** - Jumbo Lump Crab Cakes (GF), Local Roasted Corn Salsa, Citrus Brown Butter

**NY Strip (GF)** - Wild Mushroom Demi Glace

**Stuffed Flounder** - Baked, Local Flounder, Lump Crab Imperial, House Made Imperial Sauce

**MD Surf & Turf (GF)** - Center Cut Filet Mignon, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Beurre Blanc

**Surf & Surf (GF)** - Local Rockfish, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Brown Butter

## MENU SELECTION

### UPGRADED A LA CARTE HORS D'OEUVRES

Priced Per Piece. Add on or upgrade your selections

**GF** = Gluten Free **VG** = Vegan **V** = Vegetarian

**Diver Scallops Wrapped in Applewood Smoked Bacon (GF) | \$5**

**Crab Imperial Stuffed Mushrooms (GF) | \$5**

**Island Wings | \$4** – Deep Fried, Blackened Garlic Butter, Parmesan

**Seafood Tower (GF) | \$225** – Stone Crab Claws, Clams, Oysters, Shrimp

**Mini Chicken Cordon Bleu | \$4** – Deep Fried Chicken Bites, Swiss, Branded Ham, Mustard Aioli

**Crab Claw Cocktail (GF) | \$6** – Stone Crab Claw, Lemon Butter

**Shrimp Cocktail (GF) | \$5** – Chilled Large Shrimp, House-Made Cocktail Sauce

### UPGRADED CARVING STATIONS

Pricing based on 60-minute service time and are only available with a 1 hour or longer Hors D'Oeuvres Reception. Each additional 30 minutes is available for \$5.00 per person. All carving stations are chef attended\*

**Pork Tenderloin | \$24** – Creamy Mushroom Marsala

**Baked Ham | \$24** – Bone-In, Maple Glazed

**Prime Rib | \$34** – Au Jus, Horseradish Aioli

**Beef Tenderloin | \$32** – Three Herb Chimichurri

**Brisket | \$30** – Hickory Smoked, Texas BBQ

**Roasted Turkey | \$22** – Mushroom Gravy

**Whole Salmon | \$32** – Creamy Dill Sauce, Citrus Brown Butter

### UPGRADED INTERACTIVE STATIONS

Pricing is based on 60-minute service time and is only available with a 1-hour or longer Hors D'Oeuvres Reception. All interactive stations are chef attended\*

**\*Pasta | \$18** – Pastas: Cavatappi, Penne, Linguini | Sauces: Creamy Alfredo, Traditional Red Sauce, Pesto Cream Sauce | Protein: Grilled Chicken, Meatballs, Italian Sausage, Wild Mushrooms

**\*Seafood | \$26** – Crab Cake Bites, Crab Claw Cocktail, Shrimp Cocktail

**Raw Bar | \$MKT** – Clams, Oysters.

### VENDOR MEALS

All Vendor meals are served with a side of French fries

**Cheeseburger | \$18**

**Cuban Chicken Sandwich | \$18**

**Philly Cheesesteak | \$18**

# MENU SELECTION

## INCLUDED RECEPTION DISPLAY DESCRIPTIONS

Select two cold items and one hot item

**GF** = Gluten Free **VG** = Vegan **V** = Vegetarian

### Display - Cold

**Antipasti** – Salami, Capicola, Prosciutto, Mortadella, Marinated Mushrooms, Olives, and Roasted Peppers

**Vegetable Crudites (GF/V)** – Raw Vegetable Medley with Ranch, and French Onion Dip

**Artisan Cheese Board (GF)** – Three Assorted Cheeses, Grapes, Fruit, and Crackers

**Seasonal Fruit (GF / V)** – Chef's Selection of Fresh Seasonal Fruit

**Hummus & Tapenade (GF/V)** – Roasted Red Pepper Hummus

### Display - Hot

**Blue Crab Dip** (+ 4.50 per person)

**Spinach & Artichoke Dip**

**Buffalo Chicken Dip**

## INCLUDED PASSED HORS D'OEUVRES DESCRIPTIONS

**GF** = Gluten Free **VG** = Vegan **V** = Vegetarian

### Passed – Cold

**Caprese Skewers (GF/V)** – Fresh Basil, Mozzarella, Cherry Tomato

**Grilled Watermelon Bites (GF/V)** – Gorgonzola, Balsamic Drizzle

**Tuna Nachos** – Ahi Tuna, Guacamole, Sesame Seeds, Corn Tortilla Chip

**Smoked Salmon Crostini's** – Lemon Caper Cream Cheese

### Passed – Hot

**Teriyaki Meatballs**

**Chicken & Lemongrass Pot Stickers**

**Beef Franks**

**Figs in a Blanket with Goat Cheese**

**Bacon Wrapped Dates**

**Raspberry Brie Bites**

**Crispy Shrimp Wraps**

**Spring Rolls**

## HOSTED BAR

Each hosted bar is available for 4 hours. All guests must have a valid ID for alcohol service. A bartender fee of \$125 per every 75 guests.

### **Bar #1 – Call | \$50**

Features – Call Brand Liquor Selection, House Wines, Domestic & Imported Beer, Soft Drinks, Hot Coffee, Hot Tea, and Water

### **Bar #2 – Premium | \$65**

Features – Premium Liquor Selection, House Wines, Craft, Domestic & Imported Beer, Soft Drinks, Hot Coffee, Hot Tea, and Water

### **Bar #3 – Executive | \$80**

Features – Top Shelf Liquor Selection, Premium Wines, Craft, Domestic & Imported Beer, Soft Drinks, Hot Coffee, Hot Tea, and Water

## FREQUENTLY ASKED QUESTIONS

### **Do you allow outside food and beverages in your event spaces?**

Outside food and beverage are not permitted.

### **Are we required to use your vendors?**

We offer a preferred vendor list; however, you are not required to exclusively use these vendors. Please note that all vendors utilized must be licensed and insured.

### **When can we access the event space?**

Setup times will be dependent on availability. Please consult with your catering sales manager for specific dates and times.

### **What is the starting food and beverage minimum rental fee?**

Food and beverage minimums are based on event dates and anticipated attendance. The minimum is set for each specific event space.

### **Do you offer wedding group room block rates?**

Yes, we offer discounted group rates to wedding parties booking 10 rooms or more. Please contact your catering sales manager for details.

### **Can we arrange a welcome amenity for our guests?**

If you are bringing your own welcome amenities or gift bags, the hotel charges \$3.00 per gift bag delivery (\$4.00 per room for specific names). We can hand out welcome envelopes to your guests upon arrival for \$1.00.