

CATERING MENU



WELCOME

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff of professionals who are committed to creating a successful event for you and your guests. If you are unable to find the right combination for your event, please inform us. Our Chef will work on creating the perfect menu for your event. If you have any questions, please do not hesitate to contact us.

Thanks for making us a part of your plans and Welcome to the Hilton Garden Inn!

Yours in hospitality,

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BREAKFAST BUFFET



Continental Breakfast 11.00 per person

Selection of whole fresh fruit

Assorted breakfast danish, muffins and bagels

Butter, cream cheese and fruit preserves

Sunrise Buffet 20.00 per person

Service provided for a minimum of 20 guests

Sliced Seasonal fruit

Fluffy Scrambled Eggs

Sausage Links

Oatmeal

Chef prepared breakfast potatoes

French Toast with syrup

Yogurt with granola toppings

Assorted Breakfast pastries

Buffets are accompanied with freshly brewed regular and decaffeinated coffee, herbal tea selections and chilled fruit juices.

Breakfast enhancements

Omelet Station \$5 per person

Belgium Waffle Bar \$7 per person

Hard Boiled Eggs \$5 per dozen

Breakfast Burrito \$8 per person

To ensure superior service for your event, a combined Administrative charge will be billed that is equal to 21% of the food and beverage total, plus any applicable state and/or local taxes, currently 6%. A portion of this combined charge (currently 16.8%) is a gratuity and will be fully distributed to hotel staff assigned to the event. The remainder of the combined charge (currently 4.2%) is an administrative charge that is not a gratuity and is the property of hotel to cover discretionary and administrative costs of group's event.

PLATED BREAKFASTS

Classic Breakfast

\$13 per person

Fluffy Scrambled Eggs

Link Sausage

Breakfast Potatoes

American Breakfast

\$14 per person

French Toast served with butter and syrup

Fresh Fruit Skewer

Healthy Start Breakfast

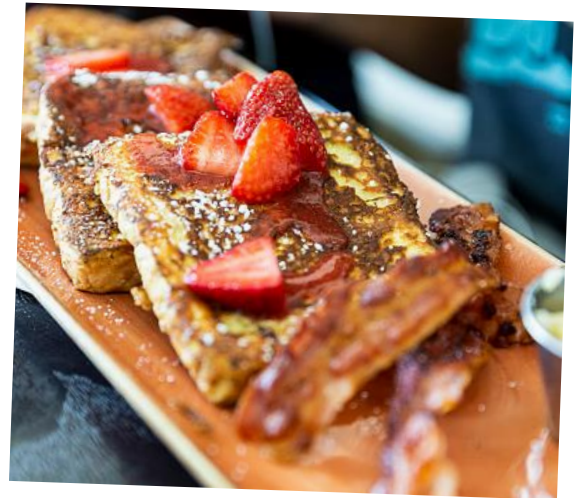
\$15 per person

Egg White Scrambled Eggs

Turkey Sausage

Cup of Fresh Fruit

All breakfasts are served with Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea



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A LA CARTE BREAK REFRESHMENTS



SWEET & SALTY **\$9.00 per person**
Peanut Mix, Honey Roasted Almonds, Cheese Crackers, M&M's Peanut Butter filled pretzels

MOVIE NIGHT **\$8.00 per person**
Freshly popped popcorn, assorted candy, soft pretzels with cheese dip

MICHIGAN MADE **\$10.00 per person**
Bettermade Potato chips, Germack Trail Mix, Faygo and Vernors Soda

Freshly Brewed Coffee	\$35 per gallon
Freshly Brewed Decaffeinated	\$35 per gallon
Hot Water for Herbal Tea	\$35 per gallon
Lemonade or Ice Tea	\$17.50 per gallon
Breakfast Pastries, Muffins	\$ 22 per dozen
Bagels and Cream Cheese	\$ 22 per dozen
Bottled Water	\$ 3 each
Assorted Sodas	\$ 4 each
Whole Fresh Fruit	\$ 2 each
Bakery Selection of cookies or brownie	\$ 20 per dozen
Sliced Seasonal Fresh Fruit	\$ 3 per person
Soft Pretzel bites with Cheese dip	\$24 per dozen

NACHO BAR **\$11 per person**
Tortilla chips with nacho cheese sauce served with salsa, jalapeno, diced onion, tomatoes and sour cream



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INDIVIDUAL LUNCH SELECTIONS

Boxed Lunch

\$15 per person

Our boxed lunch option is a great choice for a quick lunch either on property or on the go! Boxed lunch options are pre-selected and are set-up either inside or outside of your meeting area at the requested time.

Box lunch includes: Whole Fruit, Bag of chips, cookie, bottled water and individual condiments

Select up to 2 choices:

- Turkey and Cheddar Cheese on Kaiser bun
- Ham and Swiss Cheese on Kaiser bun
- Roast Beef and American Cheese on Kaiser bun

Club Sandwich

\$16 per person

Turkey, Bacon, American Cheese

Tomato, Avocado and Lettuce

Served on a Telera bun

House Made Potato Chips

Ice Tea or Lemonade

Mini Beef Sliders (2)

\$15 per person

Lettuce, Onion, Tomato and condiments

House made Potato Chips

Ice Tea or Lemonade



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BRUNCH BUFFET

FOR PARTIES OF 25 OR MORE

Cheese and Vegetarian Quiche

Greek Yogurt with granola and assorted toppings

Fresh Fruit Display

Chef's selection of Breakfast Potatoes

Silver Dollar Pancakes with syrup

Freshly Brewed Coffee, Decaffeinated Coffee and Ice Tea

\$18.00 per person



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GARDEN INN LUNCH BUFFETS

FOR PARTIES OF 20 AND OVER



Executive Dei Buffet \$19 per person

Chef's selection of soup
Seasonal mixed garden greens with 2 dressings
Assortment of sliced cold meats: Turkey, Ham and Roast Beef
American and Cheddar Cheese
Sandwich breads and Kaiser Buns
Condiments
Individual selection of chips
Freshly baked cookies
Lemonade and Ice Tea

Soup and Salad Bar \$19 per person

Soup (Tomato Basil or Chicken Noodle) select one
Seasonal mixed garden greens
Salad toppings: sliced peppers, chopped egg, mushrooms, shredded cheese, cucumbers, tomatoes, onions and nuts
Ranch and Balsamic dressings
Warm Bakery rolls and butter
Chef's selection of dessert
Lemonade and Ice Tea

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GARDEN INN LUNCH BUFFETS

FOR PARTIES OF 20 AND OVER



South of the Border Buffet \$21 per person

Ground Beef and Grilled Chicken

Warm flour tortillas

Sautéed peppers and onion

Sour cream, shredded cheese and lettuce, Pico de Gallo, jalapenos

Rice

Chips and Salsa

Freshly baked cookie

Ice Tea and Lemonade

BBQ Buffet \$21 per person

BBQ Chicken Breast and Pulled BBQ Pork

Served on a Brioche Bun

Baked Beans

Cole Slaw

Freshly made corn bread

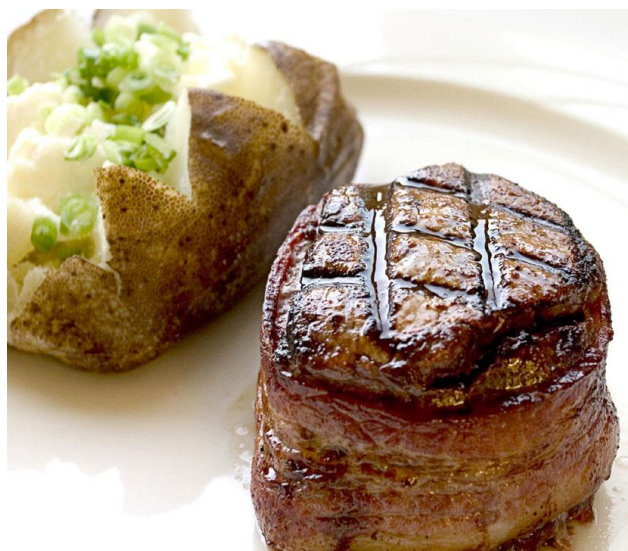
Apple Pie

Ice Tea or Lemonade

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PLATED DINNERS

FOR PARTIES OF 25 AND UNDER
MAX 2 ENTRÉES



All dinner entrees are served with Seasonal mixed garden greens with cucumbers, tomatoes, onions and croutons, Choice of 2 dressings. Warm bakery rolls, Dessert and Freshly brewed coffee and herbal tea

Parmesan Crusted Chicken Breast	\$22 per person
Two 3oz Beef Medallions	\$30 per person
Grilled Salmon Filet with Herb butter	\$32 per person
Pasta Primavera with fresh grilled vegetables	\$22 per person

Starch Selection: choice of one

Baked Baby Sweet Potatoes
Garlic Butter Mashed Redskin Potatoes
Rice Pilaf

Vegetable Selection: choice of one

Grilled Asparagus
Roasted Broccoli
Seasonal Grilled Vegetables

Desserts – choice of one

New York Cheesecake with Strawberry drizzle
Lemon Berry Mascarpone Cream cake
Carrot Cake
Vanilla Ice Cream



All dinners are served with Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

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DINNER BUFFETS

FOR PARTIES OF 25 AND OVER

One Entrée Dinner Buffet \$32.00 per person

Two Entrée Dinner Buffet \$38.00 per person

All buffets include: Seasonal mixed garden greens with tomatoes, cucumbers, onions, and croutons

Ranch and Balsamic Dressing

Vegetable and Potato selection

Warm Bakery Rolls

Dessert

Freshly brewed Coffee, Decaffeinated Coffee, and Herbal Tea

ENTRÉE SELECTIONS

Roasted Pork Tenderloin with Maple Glaze

Sliced Sirloin of Beef, au jus

Grilled Chicken Breast with Lemon Garlic seasoning

Grilled Salmon Filet with House Herb Butter



SIDES

STARCH – Choice of one

Garlic Mashed Potatoes

Herbed roasted Redskin potatoes

Mac & Cheese

Rice Pilaf

VEGETABLES – Choice of one

Seasonal Grilled Vegetables

Fresh Green Beans

Roasted Broccoli

DESSERTS – Choice of one

New York Cheesecake with
strawberry drizzle

Lemon Berry Mascarpone Crème
Cake

Carrot Cake

Vanilla Ice Cream



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HORS D'OEUVRES

PRICED PER 50 PIECES

HOT ITEMS

	PRICE
BBQ Chicken Wings(bone-in) served with Ranch and Bleu cheese	\$110.00
Mini Beef Wellington Béarnaise	\$ 80.00
Deep fried Cheddar and Potato Bites	\$ 60.00
Vegetarian Spring Rolls with sweet sauce	\$ 80.00
Spanakopita	\$ 75.00
Chicken Quesadilla Rolls with Salsa	\$ 75.00
Coconut Shrimp with sweet chili thai	\$ 80.00

COLD ITEMS

Caprese Skewers	\$ 50.00
Hummus with Vegetables & Pita Chips	\$ 45.00
Tomato and Feta Bruschetta	\$ 45.00
Shrimp Cocktail	\$125.00

TRAY DISPLAYS TO SERVE 35 GUESTS

Domestic Cheese Display with assorted crackers	\$ 75.00
Vegetable Crudité with creamy Buttermilk Ranch	\$ 55.00
Charcuterie Tray: Sliced meats, soft and hard cheese, olives, artichoke hearts	
Cherry peppers, garnished with nuts and dried Fruits	\$100.00
Fresh Fruit Tray: Fresh Fruits in Season with Yogurt dipping sauce	\$ 95.00



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BAR AND BEVERAGE SERVICE

Cash Bar Pricing

House Brands	\$7.50
Premium Labels	\$10.00
House Wine	\$7.00
Domestic Beer	\$6.00
Premium Beer	\$7.00
Premium Wines	\$9.00
Soft Drinks	\$4.00
Bottled Water	\$3.00



Hosted Bar Pricing

House Brands	\$6.00
House Wine	\$6.50
Liquors & Specialty Drinks	\$11.00
Domestic Beer	\$5.00
Premium Brands	\$7.00
Premium Wines	\$8.00
Premium Beers	\$6.00
Soft Drinks	included
Bottled Water	included

\$100 Bartender Fee to Apply to all Bars. Additional bartender fee for cash bar if sales do not exceed \$250.00

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AUDIO VISUAL RENTAL FEES

8X8 DROP DOWN SCREEN	\$25.00
LCD PROJECTOR	\$75.00
FLIP CHART AND MARKERS	\$35.00
ADDITIONAL FLIP CHART PADS	\$15.00
TRI POD EASEL	\$10.00
FLOOR PODIUM	complimentary
WIRELESS LAVALIER MICROPHONE	\$50.00
IN HOUSE PATCH FEE	\$15.00
WHITEBOARD	\$30.00
WI-FI INTERNET	complimentary
AV CART	complimentary
FLAT 46" MONITOR	\$65.00
LCD SPLINTER	\$20.00
SPEAKER PHONE	\$45.00

RENTAL FEES ARE PER DAY

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