



GRAND RAPIDS EAST

EVENT CATERING MENU



BREAKFAST SELECTIONS

Breakfast includes regular and decaf coffee with sugar and flavored creamers, along with an assortment of hot teas, carafes of water & assorted juices

Breakfast Plated

Quiche Lorraine 11.99

Eggs, bacon, spinach, scallions and gruyere cheese inside a pastry shell served with fresh seasonal fruit

Cinnamon French toast 12.99

Cinnamon roll French toast topped with sliced bananas and your choice of bacon or sausage links served with maple syrup

Ham & Cheese Croissants 11.99

Shaved ham, fried egg, Swiss cheese with a deluxe fruit garnish

Breakfast Continental

Deluxe Continental 9.99 ✓

Assorted wrapped muffins, fresh baked scones, fresh sliced fruit and assorted yogurt

Breakfast Buffet

Standard Breakfast 14.99

Scrambled eggs with cheese, home-fried potatoes, bacon, sausage patties, biscuits with butter and jelly and assorted wrapped muffins

Executive Breakfast 17.99

Scrambled eggs with cheese, French toast with syrup, homemade biscuits and sausage gravy, home-fried potatoes, bacon, sausage patties and hot cinnamon rolls

Pancake & Waffle Bar 13.99

Apple stuffed pancakes, mini waffles, your choice of bacon or sausage links, maple syrup, fresh strawberries, whipped topping & whipped butter

Oatmeal & Yogurt Bar 12.99 ✓

Plain Yogurt, Vanilla yogurt, granola, honey, quinoa, chocolate chips, fresh seasonal berries, hot oatmeal, brown sugar, dried cherries, whipped butter, wrapped muffins

Breakfast Burrito - Build your own 12.99

Eggs with cheese, sausage, potatoes, bacon, pepper mix, cheese, salsa, sour cream and flour tortillas

Minimum count of 15 for all menu selections.

All prices and selections are subject to change. Above prices do not include 6% state tax and 21% service charge. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton Garden Inn Director of Sales or contact person.

V- Vegetarian
GF- Gluten Free

2321 East Beltline Ave. SE ~ GRAND RAPIDS, MICHIGAN 49546 ~ (616) 608-8800

Hilton Garden Inn Event Catering Menu

BREAK SERVICE AND DESSERT SELECTIONS

The Meeting Planner Package

This package is flexible, and allows you to fit one, two or three breaks from below into your day depending on your agenda

Choose One - 8.99 per person

Choose Two - 13.99 per person

Choose Three - 17.99 per person

Pre-Meeting

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted fruit juices, wrapped muffins and yogurt

Mid-Morning

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted Pepsi soft drinks, bottled water, granola bars and snack chip assortment

Mid-Afternoon

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted Pepsi soft drinks, bottled water, assortment of whole fresh fruit and delicious brownies

Themed Breaks

Chip & Dip Break ✓ **6.99 per person**

Hummus, house made salsa, French onion dip, fried pita chips, house made tortilla chips and house made potato chips

Healthy Break ✓ **6.99 per person**

Yogurt, Nutri-Grain bar, bag of trail mix and assorted whole fruit

Garden Vegetable Break ✓ **8.99 per person**

Crudités, naan bread, feta dip and hummus

Sweet & Salty Break ✓ **9.99 per person**

Assorted cookies, brownie squares, cupcakes, Sweet & Salty peanut butter bars, bags of Chex Mix, pretzels and assorted potato chips

Desserts

Priced per person

Chef's Choice	3.49
Plain Cheesecake	3.99
Cheesecake with Assorted Toppings	4.99
Carrot Cake	3.99
Key Lime Pie	3.99

Snacks

Assorted Wrapped Muffins (one dozen)	19.99
Brownies (one dozen)	19.99
Chips and Pretzels (per snack bag)	1.49
Cinnamon Rolls (one dozen)	19.99
Cookies (one dozen)	14.99
Gourmet Dessert Bars (one dozen)	24.99
Granola Bars (one dozen)	15.99
Party Mix (two pounds)	15.99
Scones (one dozen)	19.99
Trail Mix (per bag)	2.25
Whole Fresh Fruit (per piece)	1.99
Yogurt (each)	2.25

Beverages

Regular Coffee (per gallon)	21.99
Decaffeinated Coffee (per gallon)	21.99
Herbal Tea Station (per gallon)	19.99
Fruit Juice (per carafe)	16.99
Soft Drinks (each)	2.49
Bottled Water (each)	1.99

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PLATED LUNCH SELECTIONS

Lunch includes regular and decaf coffee with sugar and flavored creamers, along with an assortment of hot teas & carafes of water, iced tea and lemonade. Unless otherwise indicated*

Salads

All selections accompanied with rolls and butter

Cobb Salad *GF* **12.99**

Fresh spring mixed greens topped with rows of diced chicken, bacon, avocado, blue cheese crumbles, diced tomatoes, hard-boiled eggs and dressing

Chef's Salad *GF* **11.99**

A blend of mixed greens piled high with julienne turkey, ham, Swiss cheese, tomatoes, green pepper, hard-boiled egg and dressing

Grilled Chicken Caesar Salad *GF* **12.99**

Fresh cut romaine hearts topped with a sliced grilled chicken breast, diced tomatoes, parmesan cheese, seasoned croutons and served with a side of creamy Caesar dressing

Signature House Salad *V GF* **10.99**

Chopped salad, cucumbers, roma tomatoes, red onion. Green peppers, parsley, feta cheese, cracked black pepper and red wine vinaigrette

Box Lunch **12.99**

Your choice of homemade sandwich accompanied with appropriate condiments, whole fresh fruit, snack chip assortment, homemade cookie and bottled water*

Sandwiches

All selections accompanied with a choice of coleslaw, fresh fruit or our house made potato chips and a pickle spear

Turkey Club Sandwich **13.99**

Wheat bread with smoked turkey, crispy bacon, aged Swiss cheese, lettuce, tomato, and sundried tomato mayo

Chicken Salad Croissant **11.99**

House made breast meat chicken salad served on a buttery croissant with leaf lettuce, sliced tomato and a deluxe fruit garnish

Crispy Chicken Wrap **11.99**

Pick BBQ or Caesar- romaine lettuce, diced tomato, parmesan cheese

Ham & Swiss Croissant **11.99**

Shaved ham, Swiss cheese leaf lettuce, tomato sliced, Dijon mustard

Vegetarian Wrap *V* **12.99**

Avocado, roma tomatoes, shredded carrots, shredded cucumber, baby spinach with roasted garlic balsamic vinaigrette wrapped in spinach lawash

Entrees

All plated lunch entrees are accompanied with Chef's choice starch and vegetable, rolls with butter and your selection of soup or salad

Pan Seared or Blackened Salmon 16.99 *GF*

Pan seared salmon topped with a sweet chili garlic sauce or blackened salmon with a beurre noisette

Chicken Marsala 14.99

Pan seared boneless chicken breast smothered with our homemade Marsala wine sauce

Grilled Vegetarian plates 12.99 *V GF*

Asparagus, zucchini, summer squash, red pepper, roma tomato and cheese grits olive oil, fresh garlic and sea salt

Grilled Flank Steak 16.99 *GF*

Marinated flank steak in balsamic ginger vinaigrette, grilled, thinly sliced and served with a chasseur sauce (Mushroom, tomato and red wine sauce)

Mexican Lasagna 12.99

Taco seasoned ground beef, house made salsa, blend of three cheeses and enchilada sauce, flour tortilla

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LUNCH BUFFET SELECTIONS

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Deli Buffet 15.99

Sliced lunch meat platter with ham, turkey, roast beef, assorted sliced cheeses, fresh bread assortment, lettuce, tomato, condiments, potato chips and a deluxe salad or Caesar salad bar

Add homemade soup - 1.50 per person

Nacho/Taco Buffet 13.99

Queso cheese, seasoned beef, nacho chips, flour tortilla shells, shredded lettuce, cheddar cheese, onions, tomatoes, black olives, refried beans, jalapenos, our homemade salsa and sour cream

Mac N Cheese Buffet 12.99

Bowtie with cheddar cheese sauce & cavatappi with three cheese blend | Build your own with bacon, bread crumbs, chicken, broccoli, jalapenos & green onions

Soup & Salad Buffet 12.99

Choice of 2 soups with deluxe salad bar and a Caesar salad bar with warm breadsticks

Italian Pasta Buffet - Pick two 13.99

Eggplant parmesan | Fettuccini alfredo | Lasagna with Bolognese meat sauce | Pasta primavera
Rigatoni with bolognese meat sauce
Vegetarian lasagna | Mexican Lasagna
Includes warm breadsticks, Chef's choice of vegetable and deluxe salad bar or Caesar salad bar
Add chicken- 2.99 per person
Add Gluten Free noodles- 2.99 per person

The Executive Lunch 17.99

Served with our deluxe salad bar, rolls with butter and Chef's choice of starch and vegetable
Add homemade soup - 1.50 per person

Entrees (Select two)

Three Meatloaf | Chicken and Pesto Cream over Pasta | Chicken Picata
Chicken Marsala | Pot Roast with Mushrooms and Sautéed Onions
Herb Rubbed Pork Loin | Grilled Flank Steak | Eggplant Parmesan | Pasta Primavera

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HORS D' OEUVRE SELECTIONS

Hot Hors D' Oeuvres (per 50 pieces)

Chicken Quesadilla 89.99
A flour tortilla stuffed with seasoned chicken and blended cheeses served with sour cream and guacamole

Asparagus Filo Wrap V 89.99
Tender asparagus tips wrapped in filo

Parmesan Meatballs 79.99
Homemade roasted meatballs tossed with a garlic parmesan sauce

Stuffed Mushrooms 124.99
Silver dollar mushroom caps stuffed with artichoke and spinach topped with Gouda cheese and bread crumbs

Mini Quiche Lorraine 99.99
House made mini quiche with spinach, bacon and gruyere cheese

Shrimp Wraps 69.99
Shrimp mousse wrapped in a wonton shell. Deep fried and served with sweet chili garlic sauce

Empanadas 79.99
Your choice of slow roasted beef or chicken wrapped in a flakey dough baked golden brown

Bite Size Cheeseburgers 79.99
Burger with American cheese, ketchup, mustard on toasted pita

Fried Shrimp 89.99
Breaded fried shrimp served with bang bang sauce

Asian Chicken Skewers GF 99.99
Strips of Chicken marinated in ginger cilantro lime chili grilled served with sweet garlic chili sauce

Cold Hors D' Oeuvres (per 50 pieces)

Deviled Eggs Topped With Bacon 49.99
Traditional deviled eggs topped with crispy bacon bits

Chicken bacon ranch pinwheels 59.99
Crispy bacon, tender grilled chicken with a ranch dressing cream cheese wrapped in a tortilla shell

Pesto Tortellini Skewers 89.99
Tender tortellini, cherry tomato, fresh mozzarella balls drizzled with pesto

Chicken Salad In Filo Cup 59.99
House made breast meat chicken salad served in a filo cup

Mini Fruit Kebab V GF 99.99
Skewers loaded with a rainbow of fresh seasonal fruit

Antipasto Skewers GF 99.99
Fresh mozzarella cheese, grape tomatoes, queen green olives and salami dressed with a balsamic reduction

Shrimp Cocktail GF 129.99
Jumbo shrimp served chilled accompanied with a zesty cocktail sauce and lemon

Stuffed Roma Tomato Half 84.99
Roma tomato stuffed with an herb goat cheese

Display Hors D' Oeuvres (Serves 25 guests)

Vegetable Crudit  V GF 64.99
Accompanied with ranch dip

Fresh Sliced Fruit V GF 64.99
Served with dipping sauce

Chilled Bruschetta V 69.99
Toasted French bread drizzled with olive oil and accompanied by marinated tomato compote

Imported and Domestic Cheeseboard V GF 104.99
Served with assorted crackers

Cucumber Bruschetta V 64.99
Toasted French bread drizzled with olive oil and savory cucumber bruschetta

Buffalo Chicken Dip 69.99
Chicken with a buffalo cream cheese served with fried pita chips

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PLATED DINNER SELECTIONS

Dinner includes regular and decaf coffee with sugar and flavored creamers, along with an assortment of hot teas, carafes of water, iced tea and lemonade.

Plated Entree Selections

Plated selections are accompanied with Chef's choice starch and vegetable, rolls with butter, and your selection of soup or house salad

Seafood

Butter Crumb Cod 23.99

Delicate, flakey cod lightly baked and sprinkled with an aromatic butter crumb

Sautéed or Blackened Salmon GF 27.99

Lime coated Scottish salmon sautéed and served with a sweet chili garlic sauce or pan seared Scottish salmon coated with blackening seasoning and served with a burnt butter topping

Potato Crusted Whitefish 25.99

Fresh Great Lake whitefish topped with crispy hash browns and served with sauce Veronique

Shrimp Scampi Pasta 26.99

Sautéed Shrimp with garlic lemon butter sauce over linguine

Beef

Grilled Flank Steak GF 8oz. 23.99

Marinated flank steak in balsamic ginger vinaigrette, grilled, thinly sliced and served with a chasseur sauce (Mushroom, tomato and white wine sauce)

Sirloin Medallions GF 23.99

A duo of perfectly tender beef medallions covered with a red wine demi

Pad Thai Noodles 21.99

Grilled Flank steak with rice noodles, bean sprouts with cilantro and lime

New York Strip GF 12oz. 28.99

House cut New York strip loin roasted and served with demi glaze

Roast Tenderloin of Beef GF 6oz. 29.99

Slow roasted, thinly sliced beef served with a savory red wine demi glaze

Chicken and Pork

Garlic Chicken 19.99

Herb marinated chicken breast, pan seared and topped with a roasted garlic cream sauce

Chicken Picata 19.99

Sautéed Chicken breast topped with a lemon capers sauce

Stuffed Chicken Marsala 22.99

Chicken breast stuffed with a blend of cheddar, mozzarella, cream cheese and herb breadcrumbs topped with a Marsala wine mushroom sauce

Smothered Chicken 19.99

Sautéed chicken breast with mushrooms, red onion, red pepper in a white wine cream sauce over smashed redskin potatoes

Tomato Artichoke Baked Chicken Breast 19.99

Chicken breast topped with slice tomato, artichoke hearts, fresh herb parmesan cheese, fresh lemon juice with a chicken cream veloute sauce

Twin Pork Filet GF 19.99

Mouthwatering pork loin cuts, wrapped with bacon, pan seared and served with apple-cherry chutney

Vegetarian

Grilled Vegetarian Plates VGF 17.99

Asparagus, zucchini, summer squash, red pepper, roma tomato and cheese grits olive oil, fresh garlic and sea salt

Artichoke & Garlic Risotto Cakes VGF 18.99

Risotto cakes artichoke and roasted garlic breaded sautéed served on a bed of tomato fondue

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DINNER BUFFET SELECTIONS

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Deluxe Entree Buffet 27.99

Deluxe buffet selections are accompanied with rolls and butter

Salad Options (Select up to 2)

Deluxe Salad Bar | Roasted Israeli Couscous | Loaded Potato Salad
Kale Slaw | Caesar Salad | Tangy Pasta Salad
Signature House Salad

Vegetable and Starch options (Select any combination up to 3)

Vegetable Options

Grilled Mixed Vegetables With Sea Salt
Sautéed Green Beans | Honey Glazed Carrots
Chef's Seasonal Blend
Fried Brussels Sprouts With Bacon Asiago

Starch Options

Smashed Redskin Potatoes | Roasted Redskin Potatoes
Dauphinoise Potato | Rice Pilaf | Buttered Herb Bowtie Pasta

Deluxe Entrée Options (Select up to 2)

Herb Marinated Chicken w/ Roasted Garlic Cream Sauce
Chicken Picata
Tomato & Artichoke Baked Chicken Breast
Smothered Chicken
Butter Crumb Baked Cod
Sautéed Salmon w/ Chive Beurre Blanc
Herb Rubbed Pork Loin
Pot Roast w/ Sautéed Onions & Mushrooms
Slow Roasted Beef Brisket
Pad Thai Noodles

Add 2.00 per entrée for each additional entrée selected

Upgrades
Prime Rib 5.99 per person
NY Strip Tournedo 3.99 per person

Elite Entree Buffet 33.99

Elite buffet selections are accompanied with fresh sliced fruit tray, vegetable tray, rolls and butter

Salad Options (Select up to 2)

Deluxe Salad Bar | Roasted Israeli Couscous | Loaded Potato Salad
Kale Slaw | Caesar Salad | Tangy Pasta Salad
Signature House Salad

Vegetable and Starch options (Select any combination up to 4)

Vegetable Options

Grilled Mixed Vegetables With Sea Salt
Sautéed Green Beans | Honey Glazed Carrots
Chef's Seasonal Blend
Fried Brussels Sprouts With Bacon Asiago
Stuffed Tomato Ratatouille

Starch Options

Smashed Redskin Potatoes | Roasted Redskin Potatoes
Dauphinoise Potato | Rice Pilaf | Buttered Herb Bowtie Pasta
Cheesy Potato Casserole

Elite Entrée Options (Select up to 2 including Deluxe Entrée options)

Stuffed Chicken Marsala
Blackened Salmon
Potato Crusted Whitefish
Sliced New York Strip Loin w/ Red Wine Demi
Grilled Flank Steak

Add 3.00 per entrée for each additional entrée selected

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BEVERAGE SELECTIONS

Gold Selection

Absolut vodka, Tanqueray gin, Bacardi rum, Captain Morgan spiced rum, Crown Royal whisky, Chivas Regal scotch, Makers Mark bourbon, DeKuyper Peach Tree schnapps, Kahlua coffee liqueur, Amaretto di Saronno, triple sec, import draft beer selection & one domestic draftselection, premium wine selections and assorted Pepsi soft drinks

5 hour package 25.00 per person
Each additional hour 3.00 per person

Silver Selection

Smirnoff vodka, Beefeater gin, Bacardi rum, Captain Morgan Spiced rum, Jack Daniels whiskey, Dewar's scotch, Jim Beam bourbon, DeKuyper Peach Tree schnapps, Kamora coffee liqueur, Amaretto di Saronno, triple sec, one import & one domestic draft beer selection, house wines and assorted Pepsi soft drinks

5 hour package 22.00 per person
Each additional hour 2.50 per person

Bronze Selection

Smirnoff vodka, Seagram's gin, Bacardi rum, Seagram's 7 whiskey, Cutty Sark scotch, Jim Beam bourbon, Peach Tree schnapps, Kamora coffee liqueur, amaretto, triple sec, one domestic draft selection, house wines and assorted Pepsi soft drinks

5 hour package 18.00 per person
Each additional hour 2.00 per person

Beer and Wine

Gold Package (3 domestic bottled beers, premium wine, & assorted soft drinks)

3 hour package 19.00 per person
Each additional hour 2.00 per person

Bronze Package (1 domestic draft beer, house wines, & assorted soft drinks)

3 hour package 15.00 per person
Each additional hour 2.00 per person

À La Carte Beverage Selections

Draft Beer

Draft beer can be purchased for your event on a per keg basis from the following choices:

Domestic ½ barrel 250.00
(Coors Light, Bud Light, Miller Lite, Budweiser, Michelob Ultra)

Import ½ barrel 300.00
(Labatt Blue, Molson, Labatt Blue Light)

Crafted ½ barrel Market Price
(Choices available upon request)

House Wines per bottle 22.00
(Cabernet, Merlot, Chardonnay, White Zinfandel)

Champagne Bottle 25.00

Champagne Toasts per person 4.00

House Sparkling Wine per bottle 10.00

Punch Bowls

(Serves 30-35 people)

Fuzzy Navel 55.00
Peachtree Schnapps and triple sec combined with orange juice and fresh cut orange slices

Champagne Sangria 60.00
Champagne and sweet red wine with a frothy mixture of raspberry sherbet and ginger ale

Berry Blast (non-alcoholic) 35.00
Cranberry juice, pineapple juice, orange juice and Sierra Mist with fresh berries

Paradise Island (non-alcoholic) 30.00
Raspberry, pineapple juice and Sierra Mist

Non-Alcoholic

10.00 per person (8 hours)

This beverage package includes assorted Pepsi soft drinks, iced tea, lemonade and coffee

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HOST AND CASH BAR

HOST BAR

(30 person minimum)

Host is charged per drink for the open bar period. Choose from our Gold, Silver or Bronze selections. A 21% service charge and 6% sales tax are automatically added to the banquet check

CASH BAR

(30 person minimum)

Individual guests are charged for each bar drink, which must be paid for in cash at the bar. Choose from our Gold, Silver or Bronze selections. Cash bar prices per drink are higher than host as applicable taxes and service charges are included

Host Bar	<u>By the drink</u>	Cash Bar
5.00	Bronze Selection	6.00
6.00	Silver Selection	7.00
7.00	Gold Selection	8.00
3.50	Domestic Draft	4.00
4.50	Domestic Bottle	5.00
4.00	Import Draft	5.00
5.00	Import Bottle	6.00
6.00	House Wine	7.00
7.00	Premium Wine	8.00
2.00	Soda/Juice	2.50

**All Bars are subject to the following charges:
Bartender Fee 50.00 (1 bartender per 75 guests)**

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LATE NIGHT BITES

Only available with Entree purchase after 9pm

Mini sliders - Pick one
Cheeseburger, BBQ Pork, or Chicken 65 -
25 Pieces

Traditional Chicken Wings
Mild, Hot, BBQ and Parmesan Garlic 45
25 Pieces

Serves 50 Guests

Soft Pretzel Sticks 75
Queso & Honey mustard

Potato Station 85
Loaded Potato Waffle fries with cheddar cheese, bacon, and green onions with Sour Cream
Loaded Nacho Tater tots with cheddar cheese, onions, tomatoes, black olives with Sour cream & Salsa

Mac N Cheese Bar 300
Bowtie with Cheddar cheese sauce & Cavatappi with three cheese blend
Build your own with Bacon, Bread Crumbs, Chicken, Broccoli, jalapenos & Green onions

Milk & Cookies 145
Chocolate Chip, White Macadamia & Peanut butter cookies
Regular & Chocolate Milk

Vegetable Crudités 350 ✓
Fresh vegetables accompanied with ranch dip & naan bread with roasted red pepper hummus

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