



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

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

Meat Lover's Quiche

Eggs, bacon, ham, sausage, green onions and cheddar cheese inside a pastry shell served with fresh seasonal fruit

Stuffed French Toast

French toast stuffed with a strawberry cream cheese filling, topped with sliced bananas and your choice of bacon or sausage links served with maple syrup

Big E's Breakfast Muffin

Two English muffins filled with a sausage patty, eggs and Velveeta cheese served with hash browns or home-fried potatoes

Breakfast Continental

Deluxe Continental

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

Breakfast Buffet

Standard Breakfast

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

Executive Breakfast

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

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.

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-
Choose Two-
Choose Three-

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

Healthy Break

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

Chip & Dip Break

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

Sweet & Salty Break

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

Italian Break

Antipasto platter consisting of soppressata, salami, capicola, pepperoni, queen stuffed olives, manzanilla olives, pepperoncini, kalamata olives, and baby mozzarella

Desserts

Priced per person

Chef's Choice
Assorted Mini Pastries
Plain Cheesecake
Cheesecake with Assorted Toppings
Carrot Cake
Oreo Peanut Butter Cup
Key Lime Pie

Snacks

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

Beverages

Regular Coffee (per gallon)
Decaffeinated Coffee (per gallon)
Herbal Tea Station (per gallon)
Fruit Juice (per carafe)
Soft Drinks (each)
Bottled Water (each)

Unlimited Beverage Break

Unlimited refreshments to include regular and decaf Starbucks coffee, herbal Tazo tea station, water carafes, bottled soda, and bottled water

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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

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

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

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

Sunburst Salad

House made chicken, tuna or shrimp salad accompanied with warm pita or crackers and fresh sliced seasonal fruit (strawberries, cantaloupe, honeydew, watermelon and pineapple)

Sandwiches

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

Turkey Club Sandwich

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

Chicken Salad Croissant

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

Cold Roast Beef Sandwich

Rye bread piled high with thinly sliced roast beef, boursin cheese spread, leaf lettuce, sliced tomato and a creamy horsey sauce

California Wrap

Smoked turkey, sliced avocado, baby spinach, Swiss cheese, sliced Roma tomatoes with a pesto mayonnaise wrapped in a tomato basil lawash

Vegetarian Wrap

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

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

Chicken Marsala

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

Eggplant Parmesan

Fresh breaded eggplant layered with mozzarella and house made marinara, served with sautéed vegetables and warm garlic bread

Grilled Flank Steak

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

Box Lunch

12.99

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

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LUNCH BUFFET SELECTIONS

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Deli Buffet

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

Nacho/Taco Buffet

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

Italian Pasta Buffet

Eggplant parmesan, fettuccini alfredo, warm breadsticks, Chef's choice of vegetable and deluxe salad bar or Caesar salad bar
Add chicken

Deluxe Italian Buffet

Lasagna with Bolognese meat sauce, pasta primavera, warm breadsticks, Chef's choice of vegetable and deluxe salad bar or Caesar salad bar

From the Grill Buffet

Stadium bratwursts and grilled hamburgers with all the proper fixings, coleslaw, potato salad and homemade potato chips with a French onion dip

The Executive Lunch

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

Entrees (Select two)

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

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HORS D' OEUVRE SELECTIONS

Hot Hors D' Oeuvres

(per 50/100 pieces)

Bacon Wrapped Water Chestnuts

Succulent water chestnuts wrapped and baked in crispy bacon

Vegetable Skewer

Each skewer comes loaded with squash, zucchini, pepper, onion and mushroom

Chicken Quesadilla

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

Homemade Meatballs with Raspberry Barbecue Sauce

Homemade roasted meatballs tossed with a sweet raspberry barbecue sauce

Mini Quiche Lorraine

House made mini quiche with spinach, bacon and gruyere cheese

Coconut Shrimp

Breaded coconut shrimp, fried and served with our sweet chili garlic sauce

Stuffed Mushrooms

Silver dollar mushroom caps stuffed with Italian sausage, herbs and topped with Swiss cheese

Sesame Ginger Skewer

Chicken or Beef

Your choice of thinly sliced beef or chicken marinated in balsamic vinegar, fresh ginger, and toasted sesame seeds.

Shrimp Wraps

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

Gourmet Flatbread Pizzas

Mini pizza with caramelized onions, sundried diced tomatoes, grilled chicken, zesty pesto sauce, and feta cheese atop herbed flatbread

Cold Hors D' Oeuvres

(per 50 pieces)

Deviled Eggs

A traditional hors d' oeuvre, perfect for any event

Mini Turkey Wraps

Lawash wraps with smoked turkey, herbed cream cheese and baby spinach

Ham Spirals

Boursin cheese, mixed greens and slow roasted ham in a lawash wrap

Mini Fruit Kebab

Skewers loaded with a rainbow of fresh seasonal fruit

Antipasto Skewers

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

Shrimp Cocktail

Jumbo shrimp served chilled accompanied with a zesty cocktail sauce and lemon

Stuffed Roma Tomato Half

Roma tomato stuffed with an herb goat cheese

Filo Shrimp Salad

Savory shrimp salad served in a crisp filo dough shell

Display Hors D' Oeuvres

(Serves 25 guests)

Vegetable Crudités

Accompanied with ranch dip

Fresh Sliced Fruit

Served with dipping sauce

Chilled Bruschetta

Toasted French bread drizzled with olive oil and accompanied by marinated tomato compote

Imported and Domestic Cheeseboard

Served with assorted crackers

Smoked Salmon Display

Served with capers, onions, eggs, lemons and crackers

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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.

Appetizers

Stuffed Mushrooms

Three silver dollar mushrooms stuffed with Italian sausage, herbs and topped with Swiss cheese

Crab Cakes

Two lump crab cakes served with a red pepper coulis

Shrimp Cocktail

Six jumbo shrimp poached and chilled, served with lemon and cocktail sauce

Lobster Ravioli

House made ravioli stuffed with a lobster and scallop mousseline and finished with a chive butter sauce

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

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

Sautéed or Blackened Salmon

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

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

Crab Stuffed Prawns

Three large prawns stuffed with a crabmeat stuffing and served on a bed of roma tomato fondue

Sautéed Mahi Mahi

Fresh Mahi Mahi sautéed with a zesty sriracha bourbon glaze and finished with a homemade pineapple cucumber salsa

Beef

Grilled Flank Steak

8oz.

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

Sirloin Medallions

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

Prime Rib

8oz.

14oz.

Slow roasted prime rib with red wine demi and horseradish cream on the side

New York Strip

12oz.

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

Roast Tenderloin of Beef

6oz.

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

Chicken and Pork

Garlic Chicken

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

Twin Pork Filet

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

Chicken Provencal

Roasted chicken breast with sautéed artichoke hearts, fresh Roma tomatoes, poblanos, onions, chives and lemon

Stuffed Chicken Marsala

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

Chicken Chasseur

Sautéed, marinated chicken breast topped with A rich mushroom brown sauce, finished with a fresh herb blend

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DINNER BUFFET SELECTIONS

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Deluxe Entree Buffet

Deluxe buffet selections are accompanied with rolls and butter

Salad Options (Select up to 2)

Deluxe Salad Bar
Roasted Israeli Couscous
Loaded Potato Salad
Sweet & Savory Broccoli and Bacon Salad
Caesar Salad
Tangy Pasta Salad
Coleslaw

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

Vegetable Options

Sautéed Green Beans
Honey Glazed Carrots
Sweet Corn
Chef's Seasonal Blend

Starch Options

Smashed Redskin Potatoes
Garlic and Parsley Yukon Gold Potatoes
Rice Pilaf
Baked Potatoes
Buttered Herb Bowtie Pasta

Entrée Options (Select up to 2)

Tuscan Chicken
Herb Marinated Chicken w/ Roasted Garlic Cream Sauce
Butter Crumb Baked Cod
Herb Rubbed Pork Loin
Eggplant Parmesan
Pot Roast w/ Sautéed Onions & Mushrooms
Slow Roasted Beef Brisket
Meatloaf Trio
Chicken Chasseur

Add per entrée for each additional entrée selected

Upgrades
Prime Rib
NY Strip Tournedo

Elite Entree Buffet

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
Sweet & Savory Broccoli and Bacon Salad
Caesar Salad
Tangy Pasta Salad
Coleslaw

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

Vegetable Options

Sautéed Green Beans
Honey Glazed Carrots
Sweet Corn
Chef's Seasonal Blend
Stuffed Tomato Ratatouille

Starch Options

Smashed Redskin Potatoes
Garlic and Parsley Yukon Gold Potatoes
Rice Pilaf
Baked Potatoes
Buttered Herb Bowtie Pasta
Cheesy Potato Casserole

Entrée Options (Select up to 2)

Herb Marinated Chicken w/ Roasted Garlic Cream Sauce
Stuffed Chicken Marsala
Dr. Pepper Baked Dearborn Ham
Herb Rubbed Pork Loin
Sautéed Salmon w/ Chive Beurre Blanc
Blackened Salmon
Potato Crusted Whitefish
Sliced New York Strip Loin w/ Red Wine Demi
Grilled Flank Steak
Sautéed Mahi Mahi with Sriracha Bourbon

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BEVERAGE SELECTIONS

Gold Selection

Grey Goose vodka, Tanqueray gin, Bacardi rum, Cruzan spiced rum, Crown Royal whisky, Johnnie Walker Black Label scotch, Maker's Mark bourbon, Hornitos Reposado tequila, DeKuyper Peachtree schnapps, Kahlua coffee liqueur, Di Saronno Amaretto, triple sec, three premium bottle beer selections, premium wine selections and assorted Pepsi soft drinks

5 hour package
Each additional hour

Silver Selection

Pinnacle Vodka, Bombay Sapphire gin, Sauza Gold Tequila, Bacardi rum, Captain Morgan Spiced rum, Jim Beam whiskey, Grants Family coffee liqueur Reserve scotch, DeKuyper Peachtree schnapps, Kahlua, Di Saronno Amaretto, triple sec, one domestic draft choice or three domestic bottled beers, house wines and assorted Pepsi soft drinks

5 hour package
Each additional hour

Bronze Selection

House selected brands of vodka, gin, rum, whiskey, scotch, bourbon, tequila, peach schnapps, coffee liqueur, amaretto, triple sec, one domestic draft choice, house wines and assorted Pepsi soft drinks

5 hour package
Each additional hour

Beer and Wine

A domestic draft beer or up to 3 domestic bottled beers, house wines and assorted soft drinks

Gold Package (premium selections)
3 hour package
Each additional hour

Bronze Package
3 hour package
Each additional hour

Ala-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
(Coors Light, Bud Light, Miller Lite, Budweiser, Michelob Ultra)

Import ½ barrel

(Labatt Blue, Molson, Labatt Blue Light)

Crafted ½ barrel

(Choices available upon request)

House Wines per bottle

(Cabernet, Merlot, Chardonnay, White Zinfandel)

Champagne Bottle

Champagne Toasts per person

House Sparkling Wine per bottle

Punch Bowls

(Serves 30-35 people)

Raspberry Margarita

Lemonade, orange juice and fresh raspberries combined with Jose Cuervo Tequila

Fuzzy Navel

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

Champagne Sangria

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

Berry Blast (non-alcoholic)

Cranberry juice, pineapple juice, orange juice and Sierra Mist with fresh berries

Paradise Island (non-alcoholic)

Raspberry, pineapple juice and Sierra Mist

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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

By the drink

Cash Bar

Bronze Selection

Silver Selection

Gold Selection

Domestic Draft

Domestic Bottle

Import Draft

Import Bottle

House Wine

Premium Wine

Soda/Juice

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

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LATE NIGHT BITES

Each Served with 25 Pieces

Mini sliders - Pick one
Cheeseburger, BBQ Pork, or Chicken

Traditional Chicken Wings
Buffalo, Sweet Chili, or Plain Jane

Serves 50 Guests

Soft Pretzel Sticks
Queso & Honey mustard

Potato Station
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

Nacho/Taco Bar
Queso or warm cheese, seasoned beef, nacho chips, flour tortilla shells, shredded lettuce, cheddar cheese, onions, tomatoes, black olives, jalapenos, salsa and sour cream

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

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

Gourmet Popcorn Station
Choose 3 from over 40 Grand Rapids Popcorn Company flavors

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

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