



### Hilton Garden Inn Catering Menu

2321 E Beltline Ave SE Grand Rapids, MI 49546

# Breakfast

Includes freshly brewed coffee, herbal tea, and assorted juices. Charged per person.

### GREAT START PLATES

Choose up to two options from the below items for your guests. Fresh fruit, muffins, and Danishes will be served family style.

### Simply Great Plate \$12

Scrambled eggs, breakfast potatoes, smoked bacon, and sausage

### Grand Breakfast Plate \$15

Scrambled eggs with cheddar cheese, French toast, smoke bacon, sausage, and breakfast potatoes

### Breakfast Sandwich \$15

Fried egg, cheddar cheese, smoked bacon, and chipotle mayo on an English muffin. Served with a side of breakfast potatoes

### BREAKFAST BUFFET

Charged per person. A 20% surcharge will be added for buffets less than 10 people.

\$10

\$20

### Continental

Fresh fruit, yogurt, assorted muffins, Danishes, and scones

### Standard \$17

Scrambled eggs, potatoes, smoked bacon, sausage, fresh fruit, Danish, and muffin

### Executive

Scrambled eggs with cheese, French toast, biscuits and gravy, potatoes, bacon, sausage, cinnamon rolls, Danishes, and fresh fruit

### **Omelet Station**

Add chef made omelets to any buffet for an additional \$5 per person & a \$75 Chef fee. Toppings include peppers, onions, mushrooms, spinach, tomatoes, bacon, ham, sausage, cheddar cheese, and feta cheese.

## Breaks

### COFFEE & REFRESHMENTS

Beverages will be available in the meeting room for your group.

Coffee \$30 Per gallon air pot \*Decaf included upon request Assorted Juice \$3 Bottled & per person Assorted Pepsi Products \$3 Bottled & per person

Tea\$20Per gallon air pot

Water\$2Bottled & per person

### BREAK OFFERINGS

Charged per person in group.

### Chips & Granola Bars \$5

A selection of bags of potato chips, granola bars, and trail mix

Lite Lunch Break \$12

Caprese Skewers, bite size turkey sandwiches, tortilla chips, and salsa

\$11

\$6

### Sweet & Savory

An oversized pretzel filled with beer cheese dip, olives, grapes, and chocolate covered pretzels

### Fruit & Yogurt

Fresh fruit kabobs, assorted yogurts, and fresh scones

Fiesta Time\$5Tortilla chips, salsa, and pineapple salsa

### GROUP SNACKS

Priced per item.

Large Blueberry Muffins	\$3	Cookie	\$2	Bag of Chips	\$2
Scones	\$3	Fruit Skewer	\$4	Yogurt Parfait	\$5
Assorted Danish	\$2	Whole Fruit	\$2		
Brownies	\$3	Nature Valley Bar	\$2		

All prices are subject to change. Above prices do not include 6% sales tax and 21% service charge.

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## Plated Lunch

### Select items to make a custom menu for your event. We can price additional items upon request.

### SALADS

Cobb \$18

Fresh mixed greens, chopped crispy chicken, chopped bacon, avocado, blue cheese crumble, diced tomatoes, hard boiled egg, cucumber, and ranch dressing

### Michigan Summer \$16

Fresh spinach topped with Grilled Chicken, Feta cheese, sliced strawberries, candied walnuts, and raspberry vinaigrette

### Chicken Caesar \$15

Chopped romaine lettuce, shaved parmesan cheese, grilled chicken, croutons, and creamy Caesar dressing

### Garden Grille \$14

Spring mix, cherry tomatoes, sliced red onion, sliced cucumber, matchstick carrots, croutons, grilled chicken, and ranch dressing

### Steak Salad \$20

Marinated sirloin steak - grilled and sliced thinly- placed on top of romaine lettuce with roasted bell peppers, seared broccolini, kalamata olives, cherry tomatoes, and blue cheese dressing

### **SANDWICHES**

All selections include a bag of chips. Add a cookie for \$1 or brownie for \$3 per person.

### Turkey Club \$16

Sourdough bread, sliced smoked turkey, bacon, cheddar cheese, lettuce, tomato, and mayonnaise

### Blackened Chicken Wrap \$16

Flour tortilla filled with grilled chicken, bacon, romaine lettuce, tomato, red onion, cheddar cheese, and ranch dressing

Chicken Caesar Wrap \$15

Flour tortilla, grilled chicken, chopped romaine, shaved parmesan, and Caesar dressing

### Vegetarian Wrap \$15

Flour tortilla, spinach, tomatoes, red and green peppers, red onion, cucumbers, and Italian dressing

### Chicken Bistro Brioche \$16

Grilled chicken breast topped with melted mozzarella, smoked bacon, leaf lettuce, sliced tomato, and balsamic glaze on a toasted brioche bun

### Chicken Bacon Ranch Wrap \$16

Crispy chicken, shredded cheddar, applewood bacon, lettuce, tomato, and ranch in a flour tortilla

# Lunch Buffet

### All prices are per person. A 25% surcharge is added for groups less than 15 people that would like the buffet options.

### Deli Buffet \$17

Sliced meat platter of ham, smoked turkey, and roast beef. Assorted cheeses, bread, leaf lettuce, sliced tomato, mayo, mustard, potato chips, and house salad

### Nacho/Taco Buffet \$18

Nacho cheese, seasoned beef, shredded chicken, nacho chips, flour tortillas, Spanish rice, salsa, refried beans, diced tomatoes, jalapeños, sour cream, diced onions, shredded cheese, and chopped lettuce

### Italian Lunch Buffet \$18

Antipasto salad, bread sticks, pesto chicken tortellini, and beef lasagna

### Mediterranean Buffet \$17

Greek salad, chicken shawarma, rigatoni pasta with roasted tomato sauce, and breadsticks

### Soup & Salad Buffet \$17

Mixed greens, cherry tomatoes, red onions, carrots, cucumbers, chopped bacon, croutons, cheddar cheese, shaved parmesan, breadsticks. Choose two soups: chili, minestrone, chicken noodle, chicken and gnocchi, tomato basil parmesan, or Santa Fe chicken

### **BOXED LUNCH** \$16

Guests choose between ham and turkey sandwiches with cheese, lettuce, and tomato. Box is filled with condiments, bag of chips, fresh whole fruit, granola bar, and a fresh baked cookie

### A D D I T I O N S

Priced per person.

Soup \$5

Fresh Baked Cookies \$1.50

Brownies \$3

### Hors D' Oeuvre

Chef will make a beautiful display out of your selections. Items are priced per person/portion. Custom items available upon request.

### HOT DISPLAYS

Quinoa Shrimp	\$3	As
Shrimp rolled in quinoa and served with a sweet chili sauce		Ma pe
Salmon & Crab Cake	\$4	C
Fresh lump crab and Atlantic salmon mixed in classic cake served with roasted red pepper aid		M
Chicken Quesadilla	\$3	Sa
A flour tortilla stuffed with seasoned chicken, Mexican cheese, and served with sour cream & guacamole	×	lta sa
Barbecue Meatballs	\$4	Cl
Italian meatballs that are tossed in a sweet BB	Q	Wi bri
Buffalo Chicken Dip	\$2	Sj
Roasted chicken mixed in a buffalo cream chee spread and served with fried pita chips	ese	Ro ch

Asian Chicken Skewers Marinated strips of chicken, onions, and peppers coated with a sweet garlic chili sauce	\$4
<b>Chicken Eggrolls</b> Marinated chicken, cabbage, peppers, in crispy won ton, and served with a sweet garlic chili sa	
Sausage Stuffed Mushrooms Italian sausage stuffing with a parmesan crean sauce	<b>\$3</b> 1
<b>Cheeseburger sliders</b> With American cheese & sautéed onions on a r brioche bun	<b>\$4</b> mini
<b>Spinach &amp; Artichoke Dip</b> Roasted artichokes and fresh spinach creamed cheese spread with fried pita chips	<b>\$3</b> l in a

### COLD DISPLAYS

Assorted Deviled Eggs Classic mustard aioli, capers, bacon, and Chiv	<b>\$2</b> ves	Fi Fr
<b>Turkey Club Pinwheel</b> Roasted turkey, smoked bacon, cheddar chee and ranch cream cheese spread on a tortilla	<b>\$3</b> ese,	ar Fi Cl
<b>Fresh Fruit Tray</b> Strawberry, Cantaloup, Honeydew, and Pineapple	\$3	W T Fr
<b>Cheese &amp; Crackers</b> An assortment of imported and domestic cheese and crackers	\$4	to Se

Fruit & Charcuterie Board Fresh fruit, both imported and domestic cheese and meats, as well as a cracker assortment	<b>\$7</b> es
<b>Fresh Vegetable Crudité Tray</b> Cherry tomatoes, celery, peppers, and broccoli with a ranch dip	\$2
<b>Tomato Bruschetta</b> Fresh basil, tomato, and balsamic compote wit toasted French bread	<b>\$2</b> h
Shrimp Cocktail Served with cocktail sauce	\$4

### Dinner

Buffet or plated entrée selections. Choose up to three options for your guests to choose from. Dinners include coffee, water, hot tea, iced tea, and lemonade for beverages. All entrees are served with Chef's choice starch and vegetable, rolls, and house salad.

### SEAFOOD

Salmon	\$28
Grilled salmon with lemon caper sauce olive tapenade	and
Whitefish	\$28
Mustard and herb crusted whitefish	
Crab Stuffed Shrimp	\$30

Crab stuffed shrimp with roasted pepper aioli

### BEEF

London Broil	\$26
Marinated and grilled flank steak, cooke medium rare, and topped with a garlic mushroom demi sauce	ed to
Barbecue Brisket	\$30
Brisket braised with honey barbecue sa	uce

for six hours

New York Strip \$32 Hand cut steak with red wine demi glaze

### CHICKEN

**Stuffed Chicken** 

\$18

Spinach, Mushroom, and Feta stuffed chicken breast with a garlic cream sauce

### Fajita Chicken\$18

Sweet chili glazed chicken topped with colorful peppers

### Chicken Marsala \$18

Chicken breast topped with a classic mushroom sauce

### **VEGETARIAN**

### Cous Cous

\$14

Fresh squash, peppers, and broccolini mixed with cous cous and topped with a wild mushroom sauce

Vegetable Risotto \$15

Fresh vegetables sautéed with a creamy risotto and roasted tomato fondue

### Dessert

Dessert Bars \$4 per person

> Brownies \$3 per person

Assorted Fresh Baked Cookies \$2 per person

> Carrot Cake \$10 per slice

### New York Style Cheesecake

Served with caramel & chocolate sauce. \$7 per slice

## Beverages

### All bars require a Bartender which is a \$75 fee per bartender. Price includes sales tax. Alcohol is charged by consumption.

### STANDARD \$8

Titos Vodka | Tanqueray | Bacardi Rum | Captain Morgan Spiced Rum | Crown Royal |Dewers Scotch Seagrams 7 | Jose Cuervo Tequila | Amaretto | Peach Schnapps | Triple Sec

### PREMIUM

\$11

\$6

\$11

Grey Goose Vodka | Bombay Sapphire Gin Bacardi Rum | Captain Morgan Spiced Rum | Jack Daniels Makers Mark Whiskey | Patron Tequila

### BEER & WINE

### Domestic Beer

Budweiser, Bud Light, Miller Lite, Coors, and White Claw

### Import & Craft Beer \$7

Corona, Corona light, All Day IPA, Modella, Samuel Adams Boston Lager, and High Noon

### Wine

Chateau Ste Michelle Riesling, Murphy Goode Sauvignon Blanc, Kendall Jackson Chardonnay, Sea Glass Pinot Noir, 14 Hands Cabernet, Ménage Trois Red Blend

### M O C K T A I L S

Berry Blast \$6 Fresh berries, cranberry, pineapple, orange juice, and lime soda

Cinderella \$6 Lemon, orange, pineapple juice, grenadine, and soda

Mango Mule \$6 Cucumber, honey, mango, lime, and ginger beer

ALSO AVAILABLE: PEPSI, DIET PEPSI, MOUNTAIN DEW, ROOT BEER, LEMONADE, AND ICED TEA

# Pizza Party

### Pepsi products, Iced Tea, and Coffee is \$3 per person. All pizzas are 16".

Cheese Pizza	\$16
Pepperoni Pizza	\$17
Veggie Pizza Mushrooms, Green Peppers, Oni	<b>\$17</b> ons, & Red Peppers
Meat Lovers Pizza Sausage, Pepperoni, Ham, & Bac	<b>\$19</b> on
Hawaiian Pizza	\$17

### A D D I T I O N S

Italian Cheese Sticks\$17Additional ToppingsPriced per 20 piecesPizza toppings; per topping		\$1	
Garden Salad	\$14	Caesar Salad	\$13
Wings	\$16	16" Deluxe Nachos	\$13
Per dozen; Sauces include: BBQ, Mild Buffalo, & Sweet Chili		Add pulled pork or ground beef for an additional \$2	

# Equipment

### AUDIO & VISUAL

\*Complimentary items listed below are upon request.

### \*Podium

\*Laser Pointer \*Internet Access \*Whiteboards with markers \*Easels \*Projector Screen \*Flip Chart with Post It Paper

Wireless Microphone	\$50
Wireless Lapel Microphone	\$50
Conference Speakerphone	\$15
Projector & Screen	\$25

### BUSINESS CENTER

Copies (BW)	\$.25
Copies (Color)	\$.50
Fax Service	<b>\$1.00/</b> page

### **ROOM SETUP**

Stage Riser	\$75
Dance Floor	\$125
Napkin (choice of color)	\$.50 each
Table cloth (choice of color)	\$5 each
Pipe & Drape	\$150