

Chef Marco Pantano

The Hilton Garden Inn is proud to have
Executive Chef Marco Pantano.

Marco (Gabby) has worked alongside many renowned Chefs from Manhattan, Washington DC and Palm Beach, Florida. This experience along with the teaching of his mother and grandmother have allowed him to combine classic French and Italian techniques with traditional Brazilian and American cuisine.

Special Events at the Hilton Garden Inn

Winchester, VA



Grand Displays

Fresh Fruits Platter

Selection of Seasonal Fruits Served with Dipping Sauce \$5.00

Gourmet Cheese Platter

Selection of Domestic & Imported Cheeses Served with Gourmet Crackers & Breads \$7.00

Mediterranean Platter

Roasted Vegetables, Hummus, Olives, Egg Plant Dip, & Pita Chips \$7.00

Antipasto Platter

Dry Sausages, Salamis, & Sliced Cold Cuts, Marinated Vegetables, Focaccia Bread \$9.00

Pate And Terrine Platter

Selection of Pates, Terrines Served with Cornichons, Mustard, & Fresh Breads \$11.00

Vegetable Crudités Platter

Selection of Fresh Vegetables Served with Dipping Sauce \$5.00

Poached Salmon Platter

*Fresh Salmon, Poached & Glazed Served with Fresh Vegetables & Watercress
Mago
Market Price*

Raw Bar

*Domestic oysters, clams, mussels, shrimp cocktail, scallops seiche, served with
lemon, mignonette sauce and cocktail sauce
Market Price*

Sushi and Sashimi

*Rice rolls with fish and vegetables served with soy sauce, wasabi paste and
pickled ginger
Market Price*

Prices per person, 20 person minimum, plus sales tax and 18% gratuity

Butlered Hors D'oeuvres

Cold

- Cherry tomatoes stuffed with herbed goat cheese \$ 20*
- Cucumber cup with shrimp salad \$ 22*
- Beef or Chicken sautéed with peanut sauce \$ 22*
- Red bliss potato cup with crème fraîche and caviar \$ 28*
- Smoked salmon tea sandwiches \$ 24*
- Tuna tartar with sesame seed toast \$ 24*
- Melon wrapped with prosciutto \$ 22*
- Virginia ham and buttermilk biscuits \$ 20*
- White bean and pesto crostini \$ 20*
- Tomatoes basil crostini \$ 20*
- Tapenade crostini \$ 20*
- Crab and mango towers \$ 27*
- Foie gras mousse on Brioche Toast \$ 27*
- Duck confit over potato tarts \$ 25*
- Shrimp Cocktail \$ 25*

Prices are per dozen
Three per Person Minimum
Minimum 20 People + 18% gratuity + Tax

Hot

- Mini crab cakes over toast mustard sauce \$ 25*
- Beef or Chicken empanadas \$ 24*
- Quiche – Bacon and Swiss cheese \$ 24*
- Quiche – Spinach and feta cheese \$ 26*
- Stuffed mushrooms with crab and goat cheese \$ 26*
- Pot stickers with dipping sauce \$ 24*
- Beef or Chicken yakitori \$ 26*
- Mushroom Spanakopita \$ 24*
- Bleu cheese tarts \$ 24*
- Mini lamb chops with mint pesto \$ 34*
- Asparagus wrapped in phyllo \$ 22*
- Prosciutto and parmesan cheese croquette \$ 24*
- Mini shrimp rolls \$ 24*
- Mini vegetarian spring rolls \$ 22*
- Fried cheese ravioli's in marinara sauce \$ 22*

Prices are per dozen
Three per Person Minimum
Minimum 20 People + 18% gratuity + Tax

Buffet Dinners

Choose from "The Virginia Classic" or
"The Shenandoah Supreme" Menus

The Virginia Classic Selections

\$25.95 per person 20 Person Minimum + Tax + 18% Gratuity

Salads: Choice of One

Spring Mix with Dried Cranberries & Walnuts
Caesar Salad with Garlic Croutons
Spinach Salad with Caramelized Onions, Bacon, & Mushrooms

Entrées: Choice of Two

Chicken Marsala with Mushrooms
Chicken Françoise with Lemon Butter Sauce
Roasted Chicken with Garlic & Rosemary
Roasted Pork Loin
Virginia Ham with Pineapples & Golden Raisins
Roasted Beef with Au Jus
Beef Stroganoff with Mushroom & Sour Cream
Parmesan Crusted Salmon with White Wine Sauce
Vegetarian Lasagna with Portabella Béchamel
Sage Stuffed Turkey Breast

Buffet Side Selections: Choice of Two

Green Beans & Carrots Batonnet
Cauliflower Casserole
Roasted Garlic Mashed Potatoes
Herb Roasted Red Bliss Potatoes
Fresh Vegetables Ratatouille
Potatoes Gratin
Baked Potatoes
Sweet Potatoes & Beets with Fresh Herbs
Corn Buttermilk Spoon Bread
Broccoli Soufflé
Buttered Cabbage with Bacon
Oven Roasted Stuffed Tomatoes
Broccoli, Cauliflower, & Carrots
Boiled Red Bliss Potatoes with Butter & Parsley

Dessert

Choose From our Special Catalog

The Shenandoah Supreme Selections

\$29.95 per person 20 Person Minimum + Tax + 18% Gratuity

Salads: Choice of One

Spring Mix with Dried Cranberries & Walnuts

Caesar Salad with Garlic Croutons

Spinach Salad with Caramelized Onions, Bacon, & Mushrooms

Entrées: Choice of Two

Grilled Rockfish with Fresh Fruit Salsa

Spanish-Style Paella

Slow-Roasted Prime Rib, Au Jus Add \$2

Jumbo Lump Crab Cakes Add \$4

Pecan Crusted Chicken with Saffron Cream

Seared Scallops & Shrimp Add \$3

Veal Scaloppini

Buffet Side Selections: Choice of Two

Green Beans & Carrots Batonnet

Cauliflower Casserole

Roasted Garlic Mashed Potatoes

Herb Roasted Red Bliss Potatoes

Fresh Vegetables Ratatouille

Potatoes Gratin

Baked Potatoes

Corn Buttermilk Spoon Bread

Broccoli Soufflé

Buttered Cabbage with Bacon

Oven Roasted Stuffed Tomatoes

Broccoli, Cauliflower, & Carrots

Boiled Red Bliss Potatoes with Butter & Parsley

Dessert

Choose From our Special Catalog

Beverages

Coffee, Decaf, Hot Tea & Iced Tea are included with all buffets

À la Carte Plated & Served Meals

Salads

Baby Spinach with caramelized onions, bacon, mushrooms, and vinaigrette \$6.00

Mesculin Salad with goat cheese, walnuts, and citrus vinaigrette \$6.00

Beets, potatoes, arugula, shaved parmesan cheese, and house vinaigrette \$7.00

Baby artichokes with frisée and radicchio, and red pepper vinaigrette \$7.00

Belgian endives, pears, bleu cheese, and walnut oil vinaigrette \$7.00

Appetizers

Asparagus on puff parsley with creamed mushrooms \$8.00

Grilled vegetables napoleon with red pepper coulis and parsley oil \$7.00

Seared sea scallops with fresh peas and grape tomatoes – Market Price

Warm bleu cheese tart with bitter greens \$8.00

*Grilled shrimp with roasted peppers, black olives, pine nuts, and preserved lemon
– Market Price*

Crab salad with avocados and cilantro oil - Market Price

Entrées

Pecan Crusted Chicken with saffron cream, wild mushrooms, & potato puree \$24

*Grilled Filet Mignon (6 OZ) with cannellini beans & garden vegetables – Market
Price*

Pan Seared Salmon with champagne citrus sauce, batonnet of vegetables & fried leeks \$26.00

Seared Scallops & shrimp with spoon bread tomatillo sauce – Market Price

NY Steak with mushroom ragout, chateau potatoes, & béarnaise sauce – Market Price

Confit of Duck with Israeli couscous & escarole port wine sauce \$24.00

Roasted Prime Rib of Angus beef with Yorkshire pudding – Market Price

Ossobuco a la Milanese – braised veal shank with saffron risotto – Market Price

Potato Crusted Rockfish with ragout of wild mushrooms & fava beans – Market Price

Pumpkin Seed Crusted Pork Tenderloin with stuffed poblano chiles \$24.00

Grilled Portobello Mushroom with tomatoes, capers, & parmesan artichokes \$20

Vegetables Strudel over buttered cabbage with roasted tomatoes coulis \$22

Grilled Stuffed Quail with soft polenta & red wine sauce \$24.00

Seared tuna with seaweed salad & rice rolls – Market Price

Scaloppini of Veal with mushroom risotto & sun dried tomatoes – Market Price

Crab Cakes with mustard cream, roasted yams, & apples - Market Price

Duck Breast with black currant & figs in demi-glace \$28.00

Rack of Lamb with mint pesto with fingerling potatoes & baby beets – Market price

Lobster thermidor with colnter cream - Market Price

Beverages

Coffee, Decaf, Hot Tea & Iced Tea are included

+ Sales Tax & + 18% gratuity · Prices per person, Minimum 20 Guests

Hosted Open Bars

Limited Bar

Domestic and Imported Beer and House Wine, Assorted Sodas
\$10.00 per person for the 1st hour, \$5.00 per person every additional hour

House Bar

Call Brand Liquors to include Bacardi, Jack Daniels, Smirnoff, Captain Morgan, Dewar's, Baileys, and Beefeaters, Domestic and Imported Beer and House Wine, Mixers, Juices, Assorted Sodas
\$15.00 per person for the 1st hour, \$7.00 per person every additional hour

Top Shelf Bar

Premium Brand Liquors to include Crown Royal, Grand Marnier, Gentleman Jack, Absolut, Maker's Mark and Tanqueray, Domestic and Imported Beer and Select Wine, Mixers, Juices, Assorted Sodas
\$15.00 per person for the 1st hour, \$8.00 per person every additional hour

Bar Prices Do Not Include \$125 Bar Set-Up Fee
Bartender \$ 50.00 hourly fee

Toasts & Champagne Punches

Champagne Toast \$1.95 Per Person Sparkling Cider Toast \$1.75 Per Person
Fruit Punch Per Gallon \$9.95 Champagne or Mimosa Punch Per Gallon \$31.95



120 Wingate Drive, Winchester, VA 22601
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Hotel Policy on Alcohol Beverages

The hotel is the sole alcoholic beverage licensee on the premises. It is the subject to the regulations of the Virginia Alcoholic Beverage Control Commission and the violation of these regulations may jeopardize the hotel's license. Our policy prohibits the service of alcoholic beverages not purchased from or regulated by the hotel. No outside alcoholic beverages may be consumed in the banquet room or public areas and the hotel reserves the right to confiscate any outside alcoholic beverages brought into these areas. We also reserve the right to decline service of alcoholic beverages for the safety of our staff and guest.

Sherri Cooper
General Manager

❖ *All prices are subject to 18% taxable Service Charges and 10% Virginia Sales Tax.*