

BANQUET MENU

HILTON GARDEN INN

WINCHESTER, VA (540) 722-8881



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 banquet menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thanks for making us a part of your plans. And welcome to Hilton Garden Inn!

Kristina Arntz

Director of Sales



BREAKFAST



American Continental

\$9.95 per person

- Breads
- Pastries
- Bagels
- Butter/Margarine
- Cream Cheese
- Jams
- Orange Juice
- Cranberry Juice
- Coffee
- Hot Tea
- Hot Chocolate

European Continental

\$10.95 per person

- Croissants
- Scones
- Apple Strudel
- Toast or English Muffins
- Butter/Margarine
- Jams
- Orange Juice
- Cranberry Juice
- Coffee
- Hot Tea
- Hot Chocolate

Traditional Breakfast

\$11.95 per person

- Scrambled Eggs
- Bacon and Sausage Links
- Hash Browns
- Biscuits and Country Gravy
- Butter/Margarine
- Jams
- Orange Juice
- Cranberry Juice
- Coffee
- Hot Tea
- Hot Chocolate

BREAKFAST



Elegant Breakfast

\$13.95 per person

Eggs Benedict On English Muffins
Canadian Bacon
Poached Eggs With Hollandaise Sauce
Side Of Fruit
Orange Juice
Cranberry Juice
Coffee
Hot Tea
Hot Chocolate

French Toast

\$ 13.95 per person

French Toast With Maple Syrup
Canadian Bacon
Sausage Links
Croissants
Scrambled Eggs
Side of Fruit
Orange Juice
Cranberry Juice
Coffee
Hot Tea
Hot Chocolate

BREAKFAST

The Garden Ultimate

\$14.95 per person

Choice of Two

Scrambled Eggs

Scrambled Eggs with Tomatoes and Scallions

Scrambled Eggs with Ham

Vegetable Frittata

Quiches - Bacon and Cheese

Quiches - Spinach and Cheese

Choice of Two

Thick Sliced Bacon

Ham

Canadian Bacon

Sausage Links

Sausage Patties

Corn Beef Hash

Home Fries

Hash Browns

Grits with Cheese

Baked Stuffed Tomatoes

Buffet Includes The Following:

Toast

English Muffins

Bagels

Butter/Margarine

Jams

Cream Cheese

Fresh Orange Juice

Cranberry Juice

Coffee

Hot Tea



LUNCH BUFFET

INCLUDES TEA, COFFEE AND WATER

The Delicatessen

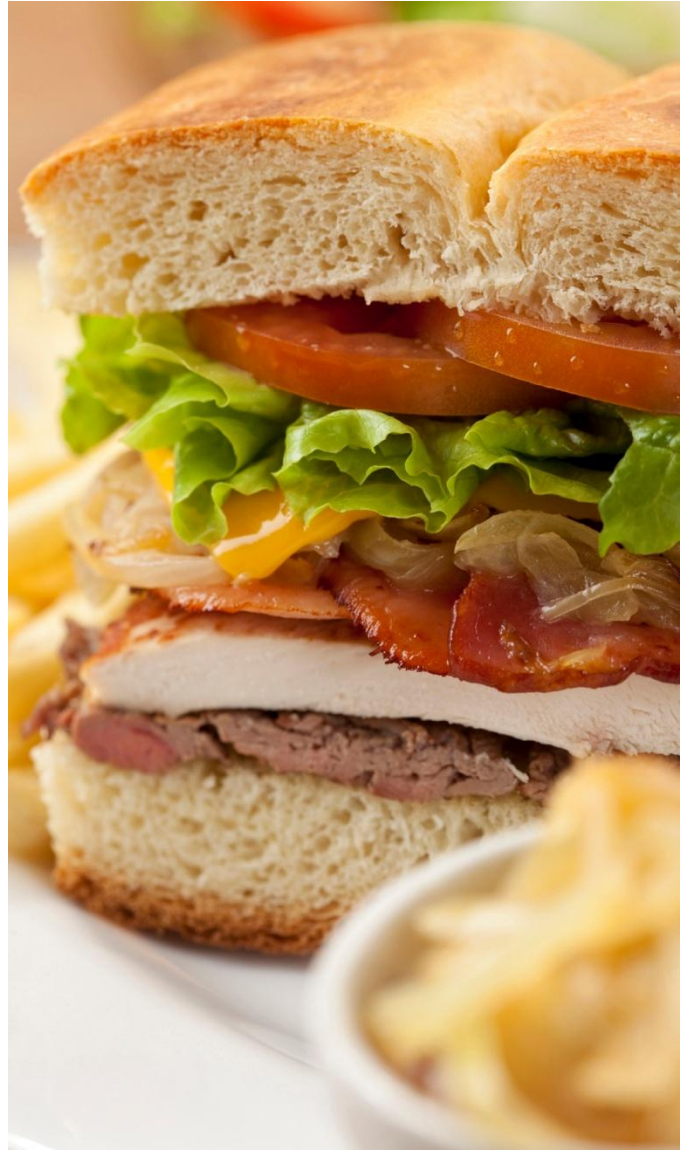
\$16.95 per person

Chef's Soup du Jour
Sliced Turkey Breast
Sliced Ham and Roasted Beef
American, Swiss & Cheddar Cheese
Lettuce
Sliced Tomatoes
Dill Pickles
Assorted Deli Breads
Potato Chips
New York Cheesecake

The Grill

\$16.95 per person

"Philly-Style" Beef Steak
Grilled Onions & Peppers
American & Provolone Cheese
Lettuce
Sliced Tomatoes
Dill Pickles
Sub Rolls
Potato Chips
Apple Cobbler



LUNCH BUFFET

INCLUDES TEA, COFFEE AND WATER



Taco Bar

\$16.95 per person

- Chips & Salsa
- Seasoned Ground Beef
- Grilled Chicken Breast
- Grated Cheddar Cheese
- Shredded Lettuce
- Pico De Gallo
- Fresh Guacamole
- Sour Cream
- Flour Tortillas and Taco Shells
- Refried Beans
- Chocolate Cake



Viva Italia

\$16.95 per person

- Garden Salad
- Tomatoes
- Balsamic Vinaigrette
- Grilled Herb Chicken Breast
- Cheese Ravioli
- Penne
- Garlic Basil Marinara Sauce
- Traditional Alfredo Sauce
- Garlic Bread
- Tiramisu

LUNCH BUFFET

INCLUDES TEA, COFFEE AND WATER

BBQ STAND

16.95 PER PERSON

Pulled Pork BBQ
Pulled Chicken BBQ
Cole Slaw
Potato Salad
Baked Beans
Rolls
Fresh Baked Cookies
Sliced Fruits



Hot Potato Bar

13.95 Per Person

Chef's Choice of Soup
Foiled Wrapped Oven-Baked Potatoes
Hot Cheddar Cheese Sauce
Scallions
Bacon Bits
Ham & Chicken
Sour Cream
Broccoli
Jalapenos
Black Olives

EXECUTIVE BOXED LUNCHES



Turkey Croissant

\$10.00 per person

Smoked Turkey Breast
Smoked Bacon
Swiss Cheese
Lettuce
Tomato
Potato Chips
Brownie
Bottle Water or Soda



Roasted Beef & Cheddar

\$10.00 per person

Roasted Beef
Cheddar Cheese
Lettuce
Tomato
Horseradish Mayonnaise
Kaiser Roll
Potato Chips
Brownie
Bottle Water or Soda

EXECUTIVE BOXED LUNCHES

Grilled Marinated Vegetables \$10.00 per person

Grilled Marinated Seasonal Vegetables
Toasted Marble Rye
Lettuce
Tomato
Mustard
Potato Chips
Brownie
Bottle Water or Soda

Grilled Chicken & Caesar Wrap \$10.00 per person

Marinated & Grilled Chicken Breast
Crispy Romaine Lettuce
Caesar Dressing
Parmesan Cheese
Flour Tortilla
Potato Chips
Brownie
Bottle Water or Soda

Ham & American Cheese \$10.00 per person

Virginia Ham
American Cheese
Lettuce
Tomato
Marinated Red Onions
Kaiser Roll
Potato Chips
Brownie
Bottle Water or Soda



BREAKS

Let's Play Ball

\$7.95 per person

- Peanuts
- Cracker Jacks
- Jumbo Soft Pretzels with Mustard
- Root Beer Float
- Bottle Water
- Soft Drinks



Fresh Baked Cookies

\$7.95 per person

- Fresh Baked Chocolate Chip
- Fresh Baked Oatmeal Raisin
- Fresh Baked Peanut Butter
- Fresh Baked Brownies
- Bottle Water
- Milk

Power Trip

\$8.95 per person

- Power Bars
- Candy Bars
- Granola Bars
- Mixed Nuts
- Bottle Water
- Soft Drinks
- Coffee
- Hot Tea
- Hot Chocolate



BREAKS



Frozen Treat

\$9.95 per person

Assorted Haagen Dazs Ice Cream Bars
Chocolate Éclair Bars
Ice Cream Drumsticks
Strawberry Shortcake Bars
Bottle Water
Soft Drinks
Coffee
Hot Tea
Hot Chocolate



The Healthy Break

\$8.95 per person

Fresh Vegetables with Dip
Pretzels
Sliced Fruit
Granola Bars
Bottle Water
Soft Drinks
Coffee
Hot Tea
Hot Chocolate



South Of The Border

\$ 8.95 per person

Basket of Tortilla Chips
Guacamole
Sour Cream
Pico De Gallo
Cheese Dip
Bottle Water
Soft Drinks
Coffee
Hot Tea
Hot Chocolate

FROM THE BAKERY



Bakery Items

Assorted Doughnuts	\$ 22.00 per dozen
Assorted Muffins	\$ 22.00 per dozen
Fresh Cookies	\$ 22.00 per dozen
Butter Croissants	\$ 25.00 per dozen
Assorted Danish Pastries	\$ 25.00 per dozen
Assorted Bagels & Cream Cheese	\$ 25.00 per dozen
Selection of Miniature Pastries	\$ 28.00 per dozen



Enhancements

\$2.25 per person

Assorted Yogurts
Apple Crepes
Whole Fruit
Fresh Cut Fruit
Nutri-Grain and Granola Bars

Cold Beverages A La Carte

\$2.00 per person

Canned Soda
Bottle Juices
Milk (half pint)
Bottle Tea
Bottle Water



Stations

Ice Tea – Unsweetened Iced Tea and sliced Lemon	\$ 2.50 per person
Hot Coffee – Regular & Decaffeinated	\$ 2.95 per person
Regular & Decaffeinated Coffee	\$ 49.00 per 1.5 gallon
Freshly Brewed Iced Tea	\$ 19.00 per gallon

MEETING PACKAGES

Meeting Package Includes:

- Meeting Room
- Audio/Visual Rental
- Wireless Internet
- Business Center Access
- Secure Remote Printing
- Taxes
- Gratuities
- Food & Beverage

CONTINUOUS BEVERAGE SERVICE

- Coffee
- Hot Tea
- Hot Chocolate
- Assorted Sodas

CONTINENTAL BREAKFAST

- Sliced Fresh Fruit
- Assorted Breakfast Breads
- Pastries
- Bagels
- Assorted Juices

CHOICE OF LUNCH BUFFET

- The Delicatessen
- The Grill
- Taco Bar
- Viva Italia
- BBQ Stand
- Potato Bar

MORNING & AFTERNOON BREAK

BREAK OF YOUR CHOICE FROM MENU SELECTIONS

Price Per Person & All Inclusive
Multiple Breaks will be Chef's Choice
Minimum of 20 Attendees



DINNER BUFFET

Virginia Classic

\$22.95 per person

Salads: Choice of One

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

Choice of Two Entrees

- Chicken Marsala with Mushrooms
- Chicken Francese 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 Mushrooms & Sour Cream
- Parmesan Crusted Salmon with White Wine Sauce
- Vegetarian Lasagna with Portabella Béchamel
- Sage Stuffed Turkey Breast
- Chicken Pot Pie

Choice of Two

- Green Beans & Carrots Batonnets
- Cauliflower Casserole
- Roasted Garlic Mashed Potatoes
- Herb Roasted Red Bliss Potatoes
- Fresh Vegetables Ratatouille
- Potatoes Gratin
- Baked Potatoes
- Sweet Potatoes & Beets with Fresh Herbs
- Butter Cabbage with Bacon
- Oven Roasted Stuffed Tomatoes
- Broccoli, Cauliflower & Carrots
- Boiled Red Bliss Potatoes with Butter & Parsley
- Sautéed Spinach
- Roasted Asparagus



DINNER BUFFET

Shenandoah Supreme

\$26.95 per person

Salads: Choice of One

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

Choice of Two Entrees

- Grilled Rockfish with Fresh Fruit Salsa
- Spanish Style Paella
- Slow Roasted Prime Rib
- Jumbo Crab Cakes — add \$ 3.00
- Pecan Crusted Chicken with Saffron Cream
- Seared Scallops & Shrimp — add \$ 3.00
- Veal Scaloppini
- Country Stuffed Chicken Breast with Apple Wine Sauce

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
- Butter Cabbage with Bacon
- Oven Roasted Stuffed Tomatoes
- Broccoli, Cauliflower & Carrots
- Boiled Red Bliss Potatoes with Butter & Parsley
- Sautéed Spinach
- Roasted Asparagus



Beverages Included: Coffee, Hot Tea and Iced Tea

Sales Tax 10% and 18% Gratuity Will Be Added Per Person

Minimum 20 Guests

APPETIZERS & GRAND DISPLAYS

Appetizers

\$8.00 per person

Asparagus on Puff Pastry with Creamed Mushrooms

Grilled Vegetables Napoleon with Red Pepper Coulis & Parsley Oil

Warm Bleu Cheese Tart with Bitter Greens

Grilled Shrimp with Roasted Peppers, Black Olives, Pine Nuts & Preserved Lemon

Crab Salad with Avocados & Cilantro Oil – (Market Price)

Seared Sea Scallops with Fresh Peas & Grape Tomatoes – (Market Price)

Grand Displays - Prices for Displays Are Based on 50 Guests

\$ 185.00 Fresh Fruits Platter – Seasonal Fruits with Dipping Sauce

\$ 185.00 Vegetable Crudités Platter – Selection of Fresh Vegetables Served with Dipping Sauce

\$ 225.00 Gourmet Cheese Platter – Selection of Domestic & Imported Cheeses Served with Gourmet Crackers & Breads

\$ 225.00 Mediterranean Platter – Roasted Vegetables, Hummus, Olives, Eggplant Dip & Pita Chips

\$ 225.00 Antipasto Platter – Dry Sausages, Salamis, Sliced Cold Cuts, Marinated Vegetables & Focaccia

\$ 225.00 Pate and Terrine Platter – Selection of Pates, Terrines Served with Cornichon, Mustard & Fresh Breads

Market Price Poached Salmon Platter – Fresh Salmon, Poached & Glazed Served with Fresh Vegetables & Watercress Mayonnaise

Market Price Raw Bar – Domestic Oysters, Clams, Mussels, Shrimp Cocktail, Scallops Ceviche served with Lemon, Mignonette Sauce & Cocktail Sauce

Market Price Sushi and Sashimi – Rice Rolls with Fish & Vegetables Served with Soy Sauce, Wasabi Paste & Pickled Ginger

Sales Tax 10% and 18% Gratuity Added

PLATED DINNER

Salad Included – Choice of One

Baby Spinach with Caramelized Onions, Bacon, Mushrooms & Vinaigrette

Mesculin Salad with Goat Cheese, Walnuts & Citrus Vinaigrette

Beets, Potatoes, Arugula, Shaved Parmesan Cheese & House Vinaigrette

Baby Artichokes with Frisee and Radicchio, and Red Pepper Vinaigrette

Belgian Endives, Pears, Bleu Cheese & Walnut Oil Vinaigrette

Entrees

\$ 24.00 per person	Pecan Crusted Chicken with Saffron Cream, Wild Mushrooms & Potato Puree
Market Price	Grilled 8 oz. Filet Mignon with Cannellini Beans & Garden Vegetables
\$ 26.00 per person	Pan Seared Salmon with Champagne Citrus Sauce, Batonnet of Vegetables & Fried Leeks
Market Price	Seared Scallops & Shrimp with Spoon Bread Tomatillo Sauce
Market Price	NY Steak with Mushroom Ragout, Chateau Potatoes & Béarnaise Sauce
\$ 24.00 per person	Confit of Duck with Israeli Couscous & Escarole Port Wine Sauce
Market Price	Roasted Angus Beef Prime Rib with Yorkshire Pudding
Market Price	Osso Buco A La Milanese – Braised Veal Shank with Saffron Risotto
Market price	Potato Crusted Rockfish with Wild Mushroom & Fava Bean Ragout
\$ 24.00 per person	Pumpkin Seed Crusted Pork Tenderloin with Stuffed Poblano Chiles
\$ 22.00 per person	Grilled Portobello Mushroom with Tomatoes, Capers & Parmesan Artichokes
\$ 22.00 per person	Vegetable Strudel Over Buttered Cabbage with Roasted Tomato Coulis
\$ 24.00 per person	Grilled Stuffed Quail with Soft Polenta & Red Wine Sauce
Market Price	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
\$ 28.00 per person	Duck Breast with Black Currant & Figs in Demi-Glace
Market Price	Rack of Lamb with Mint Pesto, Fingerling Potatoes & Baby Beets
Market Price	Lobster Thermidor with Sherry Cream

Beverages Included: Coffee, Hot Tea and Ice Tea

Sales Tax 10% and 18% Gratuity Will Be Added Per Person

Minimum of 20 Guests

BUTLER HORS d'OEUVRES

SERVES 25 PEOPLE

Cold

\$115.00 Per 50 Pieces

Cherry Tomatoes Stuffed with Herbed Goat Cheese
Virginia Ham and Buttermilk Biscuits
White Bean & Pesto Crostini
Tomatoes Basil Crostini
Tapenade Crostini
Bruschetta Topped with Tomato Basil

Cold

\$135.00 Per 50 Pieces

Cucumber Cup with Shrimp Salad
Beef or Chicken Sautéed with Peanut Sauce
Duck Confit Over Potato Tarts
Smoked Salmon Tea Sandwiches
Tuna Tartar with Sesame Seed Toast
Shrimp Cocktail
Chocolate Covered Strawberries
Assortment of Mini Desserts

Cold

\$ 175.00 Per 50 Pieces

Red Bliss Potato Cup with Crème Fraiche & Caviar
Crab & Mango Towers
Foie Gras Mousse on Brioche Toast

Hot

\$ 115.00 Per 50 Pieces

Mini Vegetarian Spring Rolls
Fried Cheese Ravioli
Beef or Chicken Empanadas
Quiche - Bacon & Swiss Cheese
Quiche - Spinach & Feta Cheese
Pot Stickers with Dipping Sauce
Mushroom Spanakopita
Bleu Cheese Tarts
Asparagus Wrapped in Phyllo
Prosciutto & Parmesan Cheese Croquette
Petite Lobster Quiche
Buffalo Wings
Italian Meatballs
Chicken Fingers

Hot

\$ 160.00 Per 50 Pieces

Mini Crab Cakes Over Toast with Mustard Sauce
Mini Shrimp Rolls
Stuffed Mushrooms with Crab & Goat Cheese
Baby Lamb Chops
Beef Wellington in Puff Pastry

Sales Tax 10% and 18% Gratuity Added



LIMITED LUNCH MENU

Lunch

\$15.95 per person

Choose One Sandwich

Caesar Salad

Club Sandwich – Ham, Chicken Breast, Swiss & Bacon Served on Toasted Bread Garnished with Lettuce & Tomato

Steak & Cheese Sandwich

Grilled Chicken with Roasted Peppers & Mozzarella

Chef's Choice Dessert

Includes Coffee, Tea and Iced Tea

Minimum 15

Sales Tax 10% and 18% Gratuity added per person

Lunch is Served Prior to 2:00 PM



LIMITED DINNER MENU

Entree Choices

\$19.95 per person

Choose One Entrée

Caesar Salad

Fish & Chips – Fresh Fish Served with Homemade Tartar Sauce

Pan Roasted Chicken Breast – Served with Sautéed Spinach and “Au Jus”

Spaghetti Alla Bolognese with Homemade Meatballs

Chef's Choice Dessert

Includes Coffee, Tea and Iced Tea

Minimum 15

Sales tax 10% and 18% Gratuity Added Per person

HOST BAR

HOUSE SELECTIONS

- Bacardi
- Jack Daniels
- Smirnoff
- Captain Morgan
- Dewar's
- Baileys
- Beefeaters
- Domestic Beer
- Imported Beer
- House Wine
- Assorted Sodas

13.00 per person 1st hour

7.00 per person 2nd hour

7.00 per person 3rd hour

7.00 per person 4th hour

TOP SHELF SELECTIONS

- Crown Royal
- Grand Marnier
- Gentlemen Jack
- Absolut
- Makers Mark
- Tanqueray
- Domestic Beer
- Imported Beer
- Select Wine
- Assorted Sodas

15.00 per person 1st hour

8.00 per person 2nd hour

8.00 per person 3rd hour

8.00 per person 4th hour

Bartender \$ 150.00 for 4 Hours
\$ 50.00 Each Additional Hour

LIMITED BAR

- Domestic Beer
- Imported Beer
- House Wine
- Assorted Sodas

10.00 per person 1st hour

5.00 per person 2nd hour

5.00 per person 3rd hour

5.00 per person 4th hour

Champagne Toast \$ 1.95 per person
Sparkling Cider Toast \$ 1.75 per person

