



Hilton Garden Inn®

Rochester/Pittsford, NY





Hilton Garden Inn 2017 Catering Menu

800 Pittsford-Victor Road • Pittsford, NY • 14534 • 585-248-9000

Breakfast

Served Breakfasts:

All Served Breakfasts Include A Basket Of Assorted Breakfast Pastries With Butter & Preserves, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas & Orange Juice Tableside

ALL AMERICAN \$12.00 per person

Scrambled Eggs, Home fried Potatoes and your choice of Bacon or Sausage

FRENCH TOAST \$12.00 per person

Served with Butter & Maple Syrup and Your Choice of Bacon, Ham or Sausage

LIGHT & FIT BREAKFAST QUICHE \$13.00 per person

Baked in a flakey Pie Crust, Eggs, Spinach, Tomato & Cheese served with a Fresh Fruit Plate

Breakfast Buffets:

All Breakfast Buffets Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas & Assorted Juices

BASIC CONTINENTAL \$13.00 per person

Sliced Seasonal Fruit Display, Freshly Baked Muffins & Danish, Assorted Fresh Bagel. Presented with Butter, Preserves and Cream Cheese.

ENHANCED CONTINENTAL \$14.00 per person

Sliced Seasonal Fruit Display, Assorted Individual Fruit Yogurts with Crunchy Granola. Freshly Baked Muffins, Croissant & Danish, Assorted Fresh Bagels. Presented with Butter, Preserves and Cream Cheese.

CEREAL BAR \$14.00 per person

Sliced Seasonal Fruit Display, Assorted Individual Fruit Yogurts with Crunchy Granola. Assorted Cereals served with 2% & Skim Milks, Hot & Fresh Oatmeal served with a variety of toppings to include: brown sugar, honey, maple syrup, dried fruits & nuts.

BREAKFAST PIZZA \$16.00 per person

Sliced Seasonal Fruit Display, Freshly Baked Muffins & Danish, Assorted Fresh Bagel. Presented with Butter, Preserves and Cream Cheese. Freshly Baked Breakfast Pizzas to Include Scrambled Eggs, Cheddar Cheese, Bacon, Sausage & Vegetables

FULL HOT BUFFET \$21.00 per person

Sliced Seasonal Fruit Display, Assorted Individual Fruit Yogurts with Crunchy Granola. Freshly Baked Muffins, Croissant & Danish, Assorted Fresh Bagels. Presented with Butter, Preserves and Cream Cheese. Fluffy Scrambled Eggs, French Toast with Maple Syrup, Applewood Bacon, Sausage Links & Home Fried Potatoes



All food and beverage subject to 14.75% administrative fee, 7.25% gratuity and 8% sales tax



Lunch

Served Luncheons:

All Lunches include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, Unsweetened Ice Tea & Water Service Tableside.

SIRLOIN OF BEEF \$27

Grilled Sirloin of Beef Served with Wild Mushroom Demi-Glace

GRILLED SALMON \$25

Served with a Lemon Buerre Blanc

CHICKEN BRUSCHETTA \$22

Grilled Chicken Breast Topped with Fresh Tomato, Basil Parmesan Bruschetta

PASTA PRIMAVERA \$19

Sautéed Seasonal Vegetables with Creamy Alfredo Sauce Over Al Dente Pasta

EACH ENTRÉE IS SERVED WITH:

Warm Rolls & Butter

Chef's Choice of Starch & Vegetable of the Day

SALADS (Choose One)

Fresh Garden Salad with Two Dressing Choices

Classic Caesar Salad

DESSERTS (Choose One)

Chocolate Layer Cake

Carrot Cake

New York Style Cheesecake



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Lunch Buffets:

All Lunches include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, Unsweetened Ice Tea & Water. Minimum 20 Guests.

DELI BUFFET \$24.00 per person

Chef's Soup Du Jour, Fresh Garden Salad with Choice of Dressing, Mediterranean Pasta Salad, and Mustard Potato Salad.

Choice of Tuna, Chicken or Egg Salad

Assorted Deli Meats to Include Ham, Turkey and Roast Beef

Assorted Sliced Cheeses to Include Swiss, Cheddar, Provolone and Gouda

Assorted Breads to Include White, Wheat, Rye & Kaiser Rolls

Presented with Leaf Lettuce, Sliced Tomato, Onion & Pickle Spears

Mayonnaise, Mustard & Horseradish Cream Sauce Served on the Side

Assorted Cookies & Brownies for Dessert

SANDWICH EXPRESS \$22.00 per person

Assorted Bagged Chips, Fresh Garden Salad with Choice of Dressing, Marinated Mushroom, Tomato & Cucumber Salad. Choice of Two of the following:

- Roast Beef, Caramelized Onion topped with Melted Provolone on Baguette with Horseradish Cream Sauce
- Grilled Turkey Sandwich with Gouda, Roasted Red Peppers on Toasted Sunflower Wheat Bread and Red Pepper Aioli
- Cajun Chicken BLT with Spicy Remoulade on Toasted Sourdough Bread
- Grilled Vegetable Sandwich with Basil Pesto, Balsamic Drizzle, Fresh Baby Spinach, Fresh Mozzarella on a Ciabatta Roll

Assorted Cookies & Brownies for Dessert

SOUP & SALAD BAR \$21.00 per person

Chef's Soup du Jour, Freshly Baked Rolls served with Butter, Fresh Fruit Salad

Mixed Salad Greens & Chopped Romaine with a toppings bar to include: Carrots, Tomato, Cucumber, Onion, Mushrooms, Shredded Cheddar Cheese, Chopped Egg, Crumbly Blue Cheese, Croutons, Bacon, Ham, Chicken and A variety of Dressings

PIZZA BUFFET \$22.00 per person

Fresh Garden Salad with a Variety of dressings, Antipasto Pasta Salad, Cheesy Garlic Bread with Fresh Marinara Dip. Choice of Two Pizzas: Classic Pepperoni & Cheese, Steak N'Shrooms, Buffalo Chicken Pizza, Marguerite Pizza, Greek Pizza of Tomato, Spinach & Feta with Mozzarella, Very Veggie with Garlic Olive Oil Base.

For Dessert, Chef's Signature Dessert Pizza Du Jour

Add Chicken Wings: \$7.00 per person

LITTLE ITALY \$26.00 per person

Minestrone Soup, Warm Garlic Bread Sticks, Traditional Caesar Salad & Classic Panzanella Salad

Chicken Cacciatore, Greens & Beans, Tuscan Garden Lasagna, and Cheese Tortellini with a Sundried Tomato Cream Sauce Finish the Meal with a Creamy Tiramisu

SOUTHERN COMFORT \$28.00 per person

Fresh Garden Salad with Buttermilk Ranch & Golden Italian Dressing

Honey Cornbread, Classic Coleslaw, Macaroni & Cheese, Sweet Potato Casserole, Green Beans, Buttermilk

Fried Chicken, Barbequed Pulled Pork and for dessert Red Velvet Cupcakes



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Dinner

Served Dinners:

All Dinners include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, and Unsweetened Ice Tea & Water. Select Two Entrées, Priced Per Item, Highest Priced Prevails. Choose Three Meat Entrees and Add \$5 Per Person. Group Is Required To Provide Menu Labels For Their Guests, Hotel Can Provide Labels For \$1.50 Per Guest.

AIRLINE BREAST OF CHICKEN \$34.00

Served with a Rosemary Demi-Glace

CHICKEN FRENCH \$33.00

Served with a Sherry, Lemon Butter Sauce

CHICKEN FLORENTINE \$33.00

Grilled Chicken Breast with sautéed Spinach & Grape Tomato in a Creamy Veloute Sauce

FILET OF BEEF \$45.00

Served with Compote Butter

SIRLOIN OF BEEF \$37.00

Served with a Wild Mushroom Demi-Glace

CRAB CAKE \$36.00

Served with a Chipotle Aioli

GRILLED SALMON \$36.00

Served with Lemon Buerre Blanc

CHEF'S SEASONAL RAVIOLI \$28.00

With House Made Sauce

VEGETABLE NAPOLEON \$25.00

Stack of Marinated & Grilled Tofu, Zucchini, Squash, Tomato, Onion, Basil & Portabella Mushroom served with a Tomato Coulis

EACH ENTRÉE IS SERVED WITH:

Warm Rolls & Butter

Chef's Choice of Starch & Vegetable of the Day

SALADS (Choose One):

Fresh Garden Salad with Two Dressing Choices

Classic Caesar Salad

Spinach Salad with Mushrooms, Egg & Bacon

Wedge with Creamy Blue Cheese & Bacon

DESSERTS (Choose One):

Chocolate Layer Cake

Carrot Cake

New York Style Cheesecake

Caramel Apple Granny

Lemon Torte

Peanut Butter Pie



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Dinner Buffets:

Dinner Buffet includes Warm Rolls with Butter, Freshly Brewed Regular & Decaffeinated Coffee, Unsweetened Iced Tea, Assorted Hot Teas & Water. Minimum 25 Guests.

SERVED SALAD (Choose One):

Fresh Garden Salad with Two Dressing Choices
 Classic Caesar Salad
 Spinach Salad with Mushrooms, Egg & Bacon with Warm Vinaigrette
 Wedge with Creamy Blue Cheese & Bacon

SIICILIAN BUFFET \$36.00 per person

Orzo Caprese Salad
 Oven Roasted Potato with Rosemary & Olive Oil
 Ginger Glazed Carrots & Parsnip
 Wild Mushroom Ravioli with a Sherry Cream Sauce
 Oven Roasted Chicken Provencal with Herb Butter
 Golden Baked Cod with Pancetta & Pistachio Crème

FARMHOUSE BUFFET \$40.00 per person

Salad of Roasted Beets, Greens and Goat Cheese
 Farro & Wild Rice Pilaf with Shallots & Pecans
 Roasted Root Vegetables & NY Apples
 Potato Gnocchi with Brown Butter and Sage
 Pan Roasted Chicken Madeira Crème
 Sliced Sirloin of Beef with Peppercorn Merlot Sauce

GRAND HARVEST BUFFET \$45.00 per person

Panzanella Salad with Herb Feta and Lemon Thyme Vinaigrette
 Garlic Roasted Red Bliss Potatoes
 Green Beans & Bacon
 Tuscan Lasagna of Spinach, Asparagus, Fresh Tomato, Ricotta and Fresh Mozzarella
 Stout Beef Short Ribs with Grilled Onion & Thyme
 Roasted Salmon with Tomatoes, Onion & Fennel

SERVED DESSERT (Choose One):

Chocolate Layer Cake
 Carrot Cake
 New York Style Cheesecake
 Caramel Apple Granny
 Lemon Torte
 Peanut Butter Pie



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Hors d'oeuvres:

HOT HOS D'OEUVRES BY THE PIECE

25 piece minimum

Bacon Wrapped Scallops	\$4.25
Mini Crab Cakes with Chipotle Aioli	\$4.25
Coconut Shrimp with Tamarind Sauce	\$3.25
Sausage Stuffed Mushroom Cap	\$2.75
Chicken Satay with Thai Peanut Sauce	\$2.75
Chicken Potsticker with Gyoza Sauce	\$2.75
Mini Beef Wellington	\$3.75
Potato Latkes with a Citrus Sour Cream	\$2.25
Vegetable Spring Roll	\$2.25

COLD HORS D'OEUVRES BY THE PIECE

25 piece minimum

Beef Crostini with Horseradish Cream	\$3.25
Tomato Basil Bruschetta	\$2.25
Shrimp Ceviche Shooter	\$4.25
Dried Apricot with Whipped Goat Cheese & Candied Pecan	\$2.25
Caprese Skewers	\$3.25
Seared Duck on Sweet Potato Gaufrettes	\$3.75
Shrimp Salad Profiteroles	\$3.75
Manchego & Salami Skewers	\$3.75

HORS D'OEUVRES DISPLAYS

Minimum 25 Guests

Imported & Domestic Cheese \$9 per person

Chef's Selection of Sliced Cheeses presented with Grapes, Seasonal Berries, Dried Fruits & Nuts, Crackers & Sliced Baguette

Sliced Fresh Seasonal Fruit \$6 per person

Sliced Honeydew, Cantaloupe, Pineapple garnished with Seasonal Berries & Grapes

Fresh Vegetable Crudit  \$6 per person

Carrots, Celery, Broccoli, Cherry Tomato, Radish, Peppers & Green Beans served with Ranch Dip

Grilled Vegetables & Antipasto \$9 per person

Seasonal Marinated Grilled Vegetables presented with Assorted Cured Meats, Fresh Cheeses, Olives & Focaccia Breads

Crostini Display \$8 per person

Toasted Breads with a variety of toppings to include Tomato Basil Bruschetta, Olive Tapenade, Artichoke Parmesan Spread



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Hors D'oeuvre Stations

*A Minimum of 2 Stations Must Be Selected.
Additional Fees Apply For All Attended Stations.*

CARVING STATIONS

Turkey \$11.00 per person
Served with Turkey Gravy, Rolls, Cranberry Sauce & Mayonnaise

Prime Rib \$15.00 per person
Slow Roasted with Natural Au Jus, served with Rolls & Creamy Horseradish Sauce

Virginia Honey Ham \$11.00 per person
Anise & Pineapple Glazed Served with Rolls & Honey Dijon Mustard

CHEF ATTENDED

Pasta \$12.00 per person
Guest choice of Penne, Linguini or farfalle Pasta. Guest choice of Marinara or Alfredo Sauces. Sautéed to order with a variety of toppings including: Basil Pesto, Tomato, Onion, Black Olives, Spinach, Roasted Red Peppers, Artichoke, Mushrooms and Parmesan Cheese. Select Two for your Guests: Chicken, Sausage, Ham, Baby Shrimp

Risotto \$11.00 per person
Sautéed to order with your choice of add-ins to include Artichokes, Roasted Red Peppers, Mushrooms, Sundried Tomatoes, Asparagus, Parmesan Cheese, Grilled Chicken & Baby Shrimp

SELF SERVE STATIONS

Mashed Potato Bar \$10.00 per person
Traditional Mashed Potatoes & Mashed Sweet Potatoes served with a Variety of Toppings to Include Butter, Sour Cream, Chives, Bacon Bits, Cheddar Cheese, Roasted Garlic, Brown Sugar & Mini Marshmallows

Salad Station \$8.00 per person
Choice of Classic Caesar or Garden Salad Bar presented with Dressings

Mac N' Cheese Station \$10.00 per person
Traditional Three Cheese, Buffalo Chicken Mac N' Cheese, Wild Mushroom Mac N' Cheese

DESSERT STATIONS

Bananas Foster \$9.00 per person
Sliced Bananas Sautéed with Butter, Brown Sugar & Cinnamon Flambéed with Dark Rum and served over Vanilla Ice Cream

Cherries Jubilee \$9.00 per person
Cherries & Orange Zest warmed & Sweetened with Sugar and Flambéed with Brandy served over Vanilla Ice Cream

Dessert Crepe \$9.00 per person
Freshly Made Crepes with a variety of Toppings & Fillings to include Strawberries, Blueberries, Toasted Coconut, Cinnamon Apples, Sweet Ricotta, Whipped Cream & Powdered Sugar



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Breaks

All Breaks Include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, Hot Cocoa served with Sugars, Creamer, Honey & Lemon. Breaks include listed Non-Alcoholic Beverage selection.

COOKIE BREAK **\$10 per person**

Assorted Freshly Baked Cookies, Chocolate Brownies served with Regular & Flavored Milks.

APPLE BREAK **\$10 per person**

Freshly baked Apple Spice Muffins with preserves, warm Apple Crisp, Whole NY State Apples, Cold Apple Cider & Warm Mulled Cider

SWEET & SALTY BREAK **\$9 per person**

Individual Bags of Chips, Pretzels & Popcorn, Freshly Baked Assorted Cookies & Mini Candy Bars. Served with Fruit & Herb Infused Water

MEDITERRANEAN BREAK **\$10 per person**

Fresh Vegetable & Toasted Pita Points with Roasted Red Pepper Hummus & Tzatziki Sauce. Assorted Olives, Marinated Mushrooms & Balsamic Grilled Onion & Tomato. Served with Fruit & Herb Infused Ice Tea

TRAIL MIX **\$9 per person**

Create your own Trail Mix with Granola, Assorted Nuts, Assorted Dried Fruits, Yogurt Covered Raisins & M&Ms. Served with Vitamin Waters, Bottle Waters, and Fruit & Herb Infused Water.

HEALTHY **\$10 per person**

Whole & Sliced Fresh Fruits, Vegetable Crudit  with Ranch Dip, Individual Fruit Yogurts with Granola, Assorted Nutrigrain Bars. Served with Fresh Fruit Juices & Infused Water

COFFEE SHOP **\$9 per person**

Assorted Biscotti, Chocolate Brownies, Chocolate Espresso Cookies served with Fruit & Herb Infused Ice Tea

A LA CARTE BREAK SELECTIONS

Muffins, Danish, Croissants, Scones & Bagels	\$26.00 per dozen
Whole Fruit	\$1.50 each
Sliced Fruit	\$6.00 per person
Individual Yogurts & Granola	\$3.50 each
Cookies or Brownies	\$26.00 per dozen
Individual Bags of Chips, Pretzels or Popcorn	\$2.50 per bag
Candy Bars	\$3.50 each
Granola Bars	\$2.50 each
Ice Cream Novelties	\$4.50 each



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BEVERAGE SELECTIONS

ALA CARTE BEVERAGE SELECTIONS

Coffee, Decaf & Hot Tea	\$35.00 per gallon
Assorted Soft Drinks	\$3.00 each
Bottled Water- Flat or Sparkling	\$3.00 each
Vitamin Water	\$3.50 each
PowerAde	\$3.50 each
Brewed Ice Tea	\$25.00 per gallon
Lemonade or Fruit Punch	\$25.00 per gallon
Fruit Juices	\$10.00 per Liter
Milk	\$10.00 per liter

ALCOHOLIC BEVERAGES

Prices listed are either per person or per drink ordered.

PACKAGE BAR:

PREMIUM BRANDS

One Hour \$19.00	Two Hours \$22.00	Three Hours \$25.00
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TOP SHELF BRANDS

One Hour \$21.00	Two Hours \$24.00	Three Hours \$28.00
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BEER, WINE, SODA

One Hour \$16.00	Two Hours \$19.00	Three Hours \$22.00
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HOSTED CONSUMPTION BAR

PREMIUM COCKTAILS	\$7 each	MANHATTAN/MARTINI \$8 each
TOP SHELF COCKTAILS	\$9 each	MANHATTAN/MARTINI \$10 each
HOUSE WINES	\$7 per glass	
DOMESTIC BEERS	\$4.50 per bottle	
IMPORT BEERS	\$5.00 per bottle	
SODA, JUICE, BOTTLED WATER	\$3.00 each	

CASH BAR

PREMIUM COCKTAILS	\$7.50 each	MANHATTAN/MARTINI \$8.50 each
TOP SHELF COCKTAILS	\$9.50 each	MANHATTAN/MARTINI \$10.50 each
HOUSE WINES	\$7.50 per glass	
DOMESTIC BEERS	\$5.00 per bottle	
IMPORT BEERS	\$5.50 per bottle	
SODA, JUICE, BOTTLED WATER	\$3.50 each	

WINE LIST

WHITE WINES-Listed Sweet to Medium Intensity

Sutter Home White Zinfandel (CA)	\$28 per bottle
Chateau St Michelle Reisling (WA)	\$35 per bottle
Trinity Oaks Pinot Grigio (CA)	\$28 per bottle
Murphy Goode Sauvignon Blanc (CA)	\$38 per bottle
Trinity Oaks Chardonnay (CA)	\$28 per bottle
Kendall-Jackson Chardonnay (CA)	\$40 per bottle

RED WINES-listed Light to Medium Intensity

Sea Glass Pinot Noir (CA)	\$35 per bottle
Trinity Oaks Merlot (CA)	\$35 per bottle
Columbia Crest Grand Estates Merlot (WA)	\$38 per bottle
Dona Paula Los Cardos Malbec (AR)	\$32 per bottle
Trinity Oaks Cabernet Sauvignon (CA)	\$28 per bottle
Menage A Trois Red Blend (CA)	\$42 per bottle



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