

Hilton Garden
Inn Holiday
Menus

-Holiday Entrées-

Salad

(Choice of One Salad)

Seasonal Mixed Green Salad with French Balsamic Dressing
Baby Spinach with Raspberry Vinaigrette
Classic Caesar with Garlic Croûtons

(Premium Salad Add \$2.00 Per Person)

Portabella Mushroom with balsamic Glaze
Pear and Gorgonzola with Champagne Vinaigrette

Plated Entrée

(Choice of Two)

Seared Halibut

Served with Rice Pilaf
\$34.95

Slow Roasted Prime Rib

With Au Jus
Served with Twice Baked Potato
\$38.95

Chicken Cordon Bleu

With Tarragon Sauvignon Blanc
Served with Potatoes Au Gratin
\$29.95

Roast Rack of Lamb

With Rosemary Cabernet Sauce
Served with Saffron Rice
\$34.95

Grilled Salmon

With Dill Lemon Butter
\$32.95

Breast of Chicken with Peach/ Orange Sauce

Stuffed with Raisin Walnut Dressing
Served with Wild Rice
\$29.95

Filet Mignon with Prosciutto and Bleu Cheese Butter

Served w/ Herb Scalloped Potatoes
\$36.95

New York Steak

with Brandy Pepper Corn Sauce
Served with Roasted Garlic Potatoes
\$34.95

Jumbo Prawns Sautéed

With Garlic-Cilantro Sauce
Served with Jasmine Rice
\$36.95

All Entrées are served with Chef's Premium Seasonal Vegetables
Freshly Brewed Starbucks® Coffee and Hot Tea

All prices are per person and are subject to change.
A 20% service charge and current sales tax will be added to the above prices.



-Holiday Buffet I-

Salad

(Choice of Two)

Classic Caesar

Red Skin Potato Delight

Mixed Greens with Balsamic Vinaigrette Dressing

Entrée

(Choice of Two)

Smoked Turkey with Wild Mushroom Dressing

Herb Roasted Chicken Breast with Apple Butter

Honey Apple Glazed Ham

Seared Salmon with Lemon Dill Butter

Pork Medallions with Sherry Sauce

Chef's Selection of Accompaniments

(Choice of Two)

Ravioli with Mushroom Sauce

Potato Gratin

Wild Rice Pilaf

Rosemary Red Roasted Potatoes

Dessert

Cheese Cake with Burgundy Cherry Chocolate Sauce

All Buffets are served with Chef's Premium Seasonal Vegetables, Dinner Rolls, And
Freshly Brewed Starbucks® Coffee and Hot Tea

\$40.95

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 **Hilton**
Garden Inn
San Mateo
Catering: 650.356.6109

-Holiday Buffet II-

Salad

(Choice of Two)

Classic Caesar

Fresh Fruit Salad

Red Skin Potato Delight

Mixed Greens with Vinaigrette Balsamic Dressing

Entrée

(Choice of Two, One from each Section)

Smoked Turkey

---with Wild Mushroom Dressing

Herb Roasted Chicken

---with Orange Butter

Honey Apple Glazed Ham

Prime Rib with Au Jus

Seared Salmon

---with Lemon Dill Butter

Roasted Leg of Lamb

---with Rosemary Cabernet

Chef's Selection of Accompaniments

(Choice of Two)

Ravioli with Mushroom Sauce

Potato Gratin

Sweet Candied Yams

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Rosemary Red Roasted Potatoes

Saffron Rice

Dessert

Cheese Cake with Burgundy Cherry Chocolate Sauce

All buffets are served with Chef's Premium Seasonal Vegetables, Dinner Rolls, And Freshly Brewed Starbucks® Coffee and Hot Tea

\$46.95

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-A La Carte Hors D'oeuvre-

(Based on 50 pieces per order)

Bite-Sized Egg Rolls	\$135.00
Cocktail Shrimp Spring Rolls	\$165.00
Pot Stickers with Spicy Soy-Ginger Sauce	\$135.00
Bruschetta	\$130.00
Smoked Salmon on Toasted Rye Bread with Cream Cheese	\$155.00
Jalapeno Poppers	\$135.00
Chicken Tenders with Ranch Dressing	\$135.00
Chicken Satay with Peanut Sauce	\$140.00
Lamb Satay	\$165.00
Prosciutto with Asparagus Spears	\$140.00
Bite-sized Assorted Quiche	\$135.00
Swedish Meatballs	\$135.00
Assorted Grilled Sausage	\$115.00
Spanokopita	\$125.00
Buffalo Wings with Blue Cheese	\$145.00
Mushroom Caps Stuffed with Seafood	\$165.00
Mushroom Caps Stuffed with Crab	\$165.00
Mini Crab Cakes	\$165.00
Prawns with Cocktail Sauce	AQ
Firecracker Prawns	AQ
Coconut Prawns with Mango Relish	AQ
Cozy Shrimp	\$165.00
Teriyaki Chicken or Beef on Skewers	\$140.00
Assorted Canapés	\$145.00
Smoked Salmon Canapés	\$155.00
Beef and Vegetable Kabobs	\$135.00
Beef and Mushroom Brochettes	\$145.00
Artichoke Hearts with Baby Shrimp	\$165.00

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-Premium Hors D'oeuvre-

(Service for 50 People)

Assorted Cheese and Chilled Vegetable Display

A Variety of International and Domestic Cheese
Served with Crackers and Fresh Garden Vegetables and Dipping Sauce
\$325.00

Antipasto Display

Prosciutto, Provolone, Salami, Mozzarella, Black & Green Olives
Marinated Artichoke Hearts, Pepperoncini Peppers and Roasted Vegetables
\$465.00

Satay Selection

Skewered Lamb, Beef and Chicken with Dipping Sauces
Served with a Cool Asian Cucumber Salad
\$365.00

Southwest Fiesta

Tortilla Chips with Salsa and Guacamole, Quesadillas and Jalapeno Poppers
\$255.00

Chilled Seafood Display

Oysters on a Half Shell, Poached Prawns and Crab Claws
On a Bed of Crushed Ice, served with Spicy Cocktail Sauce
Market Price

Herb Crusted Salmon

Salmon Filet Presented Whole
Served with Sliced Baguette and Dill aioli
\$365.00

Grilled Crudités

Asparagus, Eggplant, Zucchini and Red Peppers
Seasoned and Dressed with Extra Virgin Olive Oil
\$285.00

Assorted Hot Hors D'Oeuvre

\$155.00

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-Traditional Buffet Selections-

(Minimum 20 people)

PACIFIC RIM

Chinese Salad, Assorted Dim Sum
Broccoli Beef, Teriyaki Chicken
Seasonal Vegetables and Fried Rice
Lunch \$26.95 Dinner \$29.95

ITALIAN BUFFET

Caesar Salad, Vegetable Lasagna, Chicken Marsala
Seasonal Hot Vegetables and Garlic Bread
Lunch \$26.95 Dinner \$29.95

SALAD BUFFET

Spinach and Mixed Green Salads, Baked Potatoes with a Variety of Condiments and Toppings
Assorted Breads with Spreads, Served with Chef's Choice of Soup of the Day
Lunch \$21.95 Dinner \$25.95

MEXICAN BUFFET

Cheese, Beef or Chicken Enchiladas, Pork Tamales, Charo Black Beans
Tortillas and Fiesta Rice, Served with Green Salad
Lunch \$24.95 Dinner \$28.95

MEDITERRANEAN BUFFET

Greek Salad, Couscous with Vegetables, Tropical Fruit Salad, Rosemary Seared Lamb Brochettes
Lunch \$26.95 Dinner \$30.95

GARDEN BUFFET

Three Assorted Salads, Potatoes or Rice Seasonal Hot Vegetables, Relish Tray with Choice of One of the Following Entrées:
Sliced Pork Loin, Lasagna, Northwest Salmon, Baked Ham, Roasted Chicken, Sliced Turkey
Lunch \$26.95 Dinner \$29.95
Additional Entrée Choice is \$4.50 per person. \$75.00 will be charged if less than 20 guests.

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-Banquet Beverage Arrangements-

Beverage List

	Cash Bar	Hosted Bar
Call / Well Liquor	\$6.00	\$5.50
Premium Liquor	\$8.00	\$7.00
Super Premium Liquor	\$9.00 and up	\$8.00 and up
House Wine by the Glass	\$6.00	\$5.00
Domestic Bottle Beer	\$5.00	\$4.50
Imported Bottle Beer	\$6.00	\$5.50
Keg of Domestic Beer	\$350.00	\$325.00
Soft Drinks/Bottled Water	\$3.00	\$3.00

Chardonnay

House Chardonnay	\$25.00 per bottle
Fetzer	\$28.00 per bottle
Blackstone	\$32.00 per bottle

Cabernet

House Cabernet	\$25.00 per bottle
Fetzer	\$28.00 per bottle
Blackstone	\$32.00 per bottle

Merlot

Pinot Noir	\$28.00 per bottle
Pinot Grigio	\$28.00 per bottle
White Zinfandel	\$28.00 per bottle

Champagne

House Champagne	\$33.00 per bottle
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Bartender Charges are \$75.00 per Bartender per three-hour shift.

Bartender Charges thereafter are at \$35.00 per hour.

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-A La Carte-

Assorted Soft Drinks	\$3.00 each
Mineral Water and Juice Squeezes	\$3.00 each
Iced Tea or Lemonade	\$40.00 per gallon
Coffee or Decaffeinated Coffee	\$40.00 per gallon
Hot Tea	\$40.00 per gallon
Whole Fruit	\$2.75 each
Small Sliced Fruit Tray	\$65.00 each
Bar Snacks	\$2.25 per person
Fudge Brownies	\$35.00 per dozen
Home Baked Cookies	\$28.00 per dozen
Assorted Dessert Display	\$8.75 per person

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-Dessert Selections-

Traditional Cakes

Carrot Cake
Black Forest Cake
Cappuccino Latte Cake
\$6.00 per slice

Gourmet cakes

Tiramisu
Alternating Layers of Espresso Soaked Ladyfingers and Mascarpone Cheese
Topped with Chocolate Fingers and Cocoa Powder

Strawberry Rum
Rum Soaked White Cake with Strawberries and Bavarian Cream

Chocolate Ganache
Three Layers of Rich Dark Chocolate Ganache and Chocolate Cake Finished
With Dark and White Chocolate Shavings
\$7.00 per slice

Individual Fruit Tartlettes
Fresh Fruit in Season
Baked Pear Tart
\$6.95 per person

Assorted Dessert Display
\$8.75 per person

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