

Hilton Garden Inn Evanston

Continental Breakfasts

SIMPLY CONTINENTAL

Chilled Orange, Apple, and Cranberry Juices
 Fresh Seasonal Fruit
 Variety of Sweet and Traditional Breakfast Breads,
 Muffins and Pastry
 Fruit Preserves and Butter
 Freshly Brewed "House Blend" & Decaffeinated Coffees
 Selection of Specialty Teas
 \$10.95 per person

DELUXE CONTINENTAL

Chilled Orange, Apple, and Cranberry Juices
 Fresh Seasonal Fruit and Yogurt
 Variety of Sweet and Traditional Breakfast Breads,
 Muffins and Pastry
 Fruit Preserves and Butter
 Assortment of Bagels and Cream Cheese
 Cold Cereals & Milk
 Hard Boiled Eggs
 Freshly Brewed "House Blend" & Decaffeinated Coffees
 Selection of Specialty Teas
 \$13.95 per person

JUST A BITE!

Chilled Orange, Apple, and Cranberry Juices
 Freshly Brewed "House Blend" & Decaffeinated Coffees
 Selection of Specialty Teas
 Selection of Breakfast Breads and English Muffins
 (With a Toaster)
 Fruit Preserves and Butter
 \$8.95 per person

HEALTHY START

Chilled Orange, Apple, and Cranberry Juices
 Fresh Seasonal Fruit, Bananas, and Yogurt
 Granola and Fruit Bars
 Hard Boiled Eggs
 Freshly Brewed "House Blend" & Decaffeinated Coffees
 Selection of Specialty Teas
 \$11.95 per person

Breakfast Additions

Coffee, Gallon	\$35.00	Individual Yogurt	\$ 2.50 ea
Bottles of Orange Juice	\$ 3.00 ea	Granola and Fruit Bars	\$ 2.25 ea
Bottles of Cranberry and Apple Juices	\$ 3.00 ea	Bagels with Cream Cheese	\$25.00 dz
Bottled Soft Drinks	\$ 2.95 ea	Croissants	\$23.00 dz
Bottled Spring Water	\$ 2.95 ea	Assorted Muffins	\$23.00 dz
Hard Boiled Eggs	\$ 9.00 dz	Breakfast Pastry	\$23.00 dz
Assorted Whole Fruit	\$ 2.00 ea	Gourmet Cinnamon Rolls	\$30.00 dz

All Food & Beverage subject to applicable taxes & 20% Service Charge.
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January 26, 2006

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Specialty Breaks

(Themed breaks are based on a 45-Minute Break)

MUNCHIE MADNESS

Mini Pretzels, Potato Chips, Carrot and Celery Sticks,
Peanut Butter, Ranch and French Onion Dips, Trail Mix
Assorted Soft Drinks and Bottled Water
\$7.95 per person

THE BORDER BREAK

Tortilla Chips with Salsa
Guacamole, Zesty Cheese Sauce, Diced Tomato
Black Olives, Sliced Jalapeños and Churros
Assorted Soft Drinks and Bottled Water
\$8.95 per person

IT'S A PARTY!

Assorted Cheese Cubes and Crackers with Fruit Garnish
Apple Slices with Caramel Dipping Sauce
Array of Garden Vegetables with Ranch Dressing
Assorted Soft Drinks and Bottled Water
\$8.95 per person

ONLY FOR THE COOKIES

Assorted Fresh Baked Cookies
Freshly Brewed "House Blend" & Decaffeinated Coffees
Selection of Specialty Teas
Chocolate Milk, 2% and Skim Milk
\$7.95 per person

SWEET AND SAVORY

Assortment of Fresh Baked Cookies, Brownies & Lemon Bars
Assorted Cheese Cubes, Crackers and Mini Pretzels
Assorted Sodas and Bottled Water
Freshly Brewed "House Blend" & Decaffeinated Coffees
Selection of Specialty Teas
\$9.95 per person

BALLPARK TREATS

Warm Soft Pretzels with Mustard,
Peanuts, Assorted Ice Cream Bars
Assorted Soft Drinks and Bottled Water
\$9.95 per person

FOR THE HEALTH OF IT!

Fruit Fondue: Chunks of Fresh Fruit with a Yogurt Dip
Granola & Fruit Bars, Trail Mix
Chocolate Bars (They say a little chocolate is good for you!)
Bottled Juices and Bottled Water
\$10.95 per person

AT THE MOVIES

Hot Buttered Popcorn, M&M's, Gummy Bears,
An Assortment of Candy Bars
Assorted Soft Drinks and Bottled Water
\$8.95 per person

Afternoon Additions

Coffee, Gallon	\$35.00 gal	Granola and Fruit Bars	\$ 2.25 ea
Milks, 2% or Skim	\$ 3.25 ea	Brownies or Lemon Bars	\$27.00 dz
Bottled Spring Water	\$ 2.95 ea	Assorted Fresh Baked Cookies	\$24.00 dz
Bottled Soft Drinks	\$ 2.95 ea	Soft Pretzels with Mustard	\$30.00 dz
Individual Yogurt	\$ 2.50 ea	Trail Mix (8-10 Servings)	\$15.00
Ice Cream Bars	\$ 2.75 ea	Salsa with Tortilla Chips (10-12 Servings)	\$18.00
Whole Fruit	\$ 2.00 ea	Potato Chips and Dip (10-12 Servings)	\$16.00

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Hilton Garden Inn Evanston

MEETING PACKAGES

ALL DAY MEETING

Minimum of 12 Guests

Simply Continental

Chilled Orange, Apple, and Cranberry Juices
Fresh Seasonal Fruit
Variety of Sweet and Traditional Breakfast Breads, Muffins and Pastry
Fruit Preserves and Butter
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

Mid-Morning - Beverage Refresh

Refresh Coffee and Specialty Teas
Add Soft Drinks and Bottled Water

Lunch (Choose One):

Buffet Service - Executive Deli Buffet

Plated Service - Chicken Caesar Salad or Turkey Club Wrap

Afternoon Break (Choose One):

Only for the Cookies

Assorted Fresh Baked Cookies
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas
Chocolate Milk, 2% and Skim Milk

or

Munchie Madness

Mini Pretzels, Potato Chips, Fresh Carrot and Celery Sticks,
Peanut Butter, Ranch and French Onion Dips, Trail Mix
Soft Drinks and Bottled Water

\$38.95 per person

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Hilton Garden Inn Evanston
MEETING PACKAGES

EXECUTIVE MEETING PLAN

Minimum of 25 Guests

Deluxe Continental

Chilled Orange, Apple, and Cranberry Juices
Fresh Seasonal Fruit and Yogurt
Variety of Sweet and Traditional Breakfast Breads, Muffins and Pastry
Fruit Preserves and Butter
Assortment of Bagels and Cream Cheese
Cold Cereals and Milk
Hard Boiled Eggs
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

Mid-Morning – Beverage Refresh

Refresh Coffee and Specialty Teas
Add Soft Drinks and Bottled Water

Lunch (Choose One):

Buffet Service - South of the Border, Executive Deli or Italian Buffet
Plated Service - Harvest Greens Salad with Chicken

Afternoon Break (Choose One):

It's a Party!

Assorted Cheese Cubes and Crackers with Fruit Garnish
Fresh Apple Slices with Caramel Dipping Sauce
Array of Garden Vegetables with Ranch Dressing
Soft Drinks and Bottled Waters

or

Sweet and Savory

Assortment of Fresh Baked Cookies, Brownies and Lemon Bars
Assorted Cheese Cubes, Crackers and Mini Pretzels
Soft Drinks and Bottled Water
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

\$44.95 per person

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Hilton Garden Inn Evanston

MEETING PACKAGES

TAKE THE AFTERNOON OFF!

Minimum of 12 Guests

Deluxe Continental

Chilled Orange, Apple, and Cranberry Juices
Fresh Seasonal Fruit and Yogurt
Variety of Sweet and Traditional Breakfast Breads, Muffins and Pastry
Fruit Preserves and Butter
Assortment of Bagels and Cream Cheese
Cold Cereals and Milk
Hard Boiled Eggs
Freshly Brewed "House Blend" & Decaffeinated Coffees
Selection of Specialty Teas

Mid-Morning – Beverage Refresh

Refresh Coffee and Specialty Teas
Add Soft Drinks and Bottled Water

Lunch:

Executive Deli Buffet or Boxed "Lunch On The Run"
\$34.95 per person

GONE BEFORE LUNCH!

Deluxe Continental

Chilled Orange, Apple, and Cranberry Juices
Fresh Seasonal Fruit and Yogurt
Variety of Sweet and Traditional Breakfast Breads, Muffins and Pastry
Fruit Preserves and Butter
Assortment of Bagels and Cream Cheese
Cold Cereals and Milk
Hard Boiled Eggs
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

Mid-Morning – Beverage Refresh

Refresh Coffee and Specialty Teas
Add Soft Drinks and Bottled Water
\$16.50 per person

Added Fun For Any Meeting:

(7-Day Notice Required)

Play Dough™ (per tub)	\$20.00 per 10 guests	Miniature Table Toys	\$8.50 per bag
Stress Balls	\$8.50 ea	Slinkies	\$7.50 ea

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Hilton Garden Inn Evanston

Breakfast Buffets

Our Breakfast Buffets Include:

Chilled Orange, Apple, and Cranberry Juices
Fresh Seasonal Fruit and Yogurt
Assortment of Breakfast Breads and Pastries with Preserves and Butter
Chef's Choice of Breakfast Potatoes
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

The Metropolitan

Fresh Fluffy Scrambled Eggs
with Toppings of Cheddar and Swiss Cheeses,
Mushrooms, Green Onion and Salsa
Crisp Bacon and Sausage Links
\$13.95 per person

"Cinnamon" French Toast

Thick Sliced Egg Bread Flavored with Cinnamon & Vanilla
Crisp Hickory Smoked Bacon
Served with Maple Syrup and Creamy Butter
\$13.95 per person

Garden Frittata

Eggs Mixed with Bell Peppers, Onions, Mushrooms,
Tomato and Mozzarella Cheese
Baked until Golden Brown
Crisp Bacon and Sausage Links
\$15.95 per person

The North Shore

Fresh Scrambled Eggs
Smoked Salmon, Bagels, Cream Cheese and Condiments
Cheese Blintzes, Fruit Topping and Sour Cream
\$18.95 per person

Breakfast Buffet Additions

Cinnamon French Toast
with Maple Syrup
\$3.50 per person

**Additional Meat
Item Choice of:**
Bacon, Sausage or Ham
\$2.75 per person

**Assortment of Cold
Cereals and Milk**
\$2.95 per person

Smoked Salmon Display
Diced Red Onion, Eggs, Tomato and Capers
Cream Cheese and Bagels
\$7.95 per person

The Omelet Station
"Cooked to order Omelets" prepared by your Chef
with Ham, Cheese, Bacon, Peppers,
Mushrooms, Onions, and Tomatoes
\$6.50 per person
(Chef's fee per station \$85.00)

Traditional Buttermilk Pancakes
Blueberry Compote
\$3.75 per person

Cheese Blintzes
With Fruit Topping and Sour Cream
\$4.25 per person

Eggs Benedict
An English Muffin Half, Topped with
Poached Egg, Sliced Canadian Bacon and
Hollandaise Sauce
\$4.50 per person

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The Hilton Brunch Buffet

(Minimum of 25 Guests; if fewer than 25 guests, an \$85.00 fee will apply)

Includes Chilled Orange, Apple and Cranberry Juices,
Freshly Brewed "House Blend" and Decaffeinated Coffees, and a Selection of Specialty Teas

Salads

Harvest Greens Salad

Fresh Fruit Display

Mozzarella Caprese

Breakfast Breads

Bagels and Cream Cheese,
Assortment of Danish Pastry,
Muffins and Breakfast Breads

Breakfast Specialties

Garden Frittata

Scrambled Eggs

Bacon and Sausage Links

Choose One Entrée:

Salmon with Dill Sauce

Chicken Piccata

London Broil with a Fresh Mushroom Sauce

Au Gratin Potatoes

Fresh Vegetable Medley

Assortment of Mini Pastry, Petits Fours and Chef's Favorite Selections

\$36.95 per person

Additional Brunch Options:

(Chef's Fee of \$85.00 will apply to Carving and Action Stations)

Carved Turkey
\$8.95 per person

Omelet Station
\$6.50 per person

Pasta Station
\$7.95 per person

Smoked Salmon Display
\$7.95 per person

Cheese Blintzes
\$4.25 per person

Cinnamon French Toast
\$3.50 per person

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Hilton Garden Inn Evanston

Luncheon Selections

Entrée Salads

Served with Choice of Iced Tea or Freshly Brewed "House Blend" and Decaffeinated Coffees, Rolls and Butter, and Chef's Dessert Selection.

Harvest Greens Salad

Mixed Greens with Apple, Cranraisins, Bleu Cheese Crumbles, and Candied Pecans. Tossed In a Balsamic Vinaigrette Dressing.
\$15.95 per person

Caesar Salad

Chopped Romaine Lettuce tossed with Classic Caesar Dressing, Garlic Croutons and Parmesan cheese.
\$14.95 per person

Add: Shrimp \$3.50 per person Chicken \$2.50 per person Steak \$5.95 per person

Tossed Cobb Salad

Mixed Garden Greens topped with Chicken, Tomato, Bacon, Chopped Egg, Bleu Cheese and Avocado. Tossed with Bleu Cheese Dressing. (Dressing may be served on the side)
\$17.95 per person

Sandwiches

Served with Choice of Iced Tea or Freshly Brewed "House Blend" and Decaffeinated Coffees. Choice of Red Skin Potato Salad, Cole Slaw or Fresh Fruit, and Chef's Dessert Selection.

Turkey Club Wrap

Sliced Turkey, Bacon, Lettuce, Tomato, and Jack Cheese with Mayonnaise. All wrapped up in a Tortilla
\$16.95 per person

Tuscan Chicken Sandwich

Grilled Chicken Breast, Provolone Cheese, Lettuce, Tomato and Caramelized Onions with Pesto Mayo Served on Focaccia Bread.
\$18.95 per person

Classic Croissant

Chicken Salad, Tuna Salad or Sliced Roast Beef with Dijon Mustard and Brie Cheese, accompanied by Lettuce and Tomato
\$17.95 per person

"Hot" Entrée Lunches

Lunches are served with Rolls and Butter, Freshly Brewed "House Blend" and Decaffeinated Coffees or Iced Tea, Mixed Greens Salad and Chef's Dessert Selection.

Cheese Ravioli

with Pesto or Marinara Sauce
Parmesan Cheese and
Fresh Julienne Vegetables
\$18.95 per person

Mediterranean Breast of Chicken

Grilled Breast of Chicken topped with Tomatoes, Olives, Capers and Feta Cheese
Served with Seasonal Vegetables and Herbed Red Skin Potatoes
\$19.95 per person
(Marsala and Piccata also available)

Sliced Roast Beef

Topped with Fresh Mushroom Sauce
Served with Seasonal Vegetables and Creamy Mashed Potatoes
\$21.95 per person

Pesto Crusted Lake Whitefish

Baked Whitefish Topped with a Pesto Crust.
Served with a Lemon Caper Sauce and Jasmine Rice
\$21.95 per person

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Luncheon Buffets

Hot Buffet Minimum 25 Guests

Served with Freshly Brewed "House Blend" and Decaffeinated Coffees or Iced Tea.

EXECUTIVE DELI PLATTER

(Minimum of 12 Guests)

Today's Favorite Soup
Salad of Seasonal Greens and Dressing
Red Skin Potato Salad and Pasta Salad
Assorted Breads and Rolls
Platter of Sliced Roast Beef, Turkey and Ham
Cheddar, Provolone and Swiss Cheeses
Lettuce, Tomato, Onions and Pickles
Fresh Baked Cookies and Brownies
\$19.95 per person

SOUTH OF THE BORDER

Tortilla Soup
Seasonal Greens Salad with Ranch Dressing
Black Bean and Corn Salad
Flour Tortillas
Refried Beans
Spanish Rice

Choice of Two Entrées:
Beef Tamales
Grilled Chicken with a BBQ Chipotle Sauce
Chicken or Beef Fajitas with Salsa, Guacamole
Sour Cream and Shredded Cheese
Flan
\$23.95 per person

MY KIND OF TOWN

Hearty Vegetable Soup
Salad of Seasonal Greens
Fresh Fruit Salad
Mozzarella Caprese
Baked Beans
Poppy Seed Buns and Ciabatta Rolls
Hot Dogs and Brats
Chicago Style Condiments
Sliced Italian Hot Beef
Eli's™ Cheesecake
\$26.95 per person

CROISSANT DELI

(Minimum of 12 Guests)

Today's Favorite Soup
Salad of Seasonal Greens and Dressing
Tomato and Cucumber Salad, and Fruit Salad
Variety of Croissant Sandwiches made with
Chicken Salad, Tuna Salad and Sliced Roast
Beef and Brie Cheese, with Lettuce and Tomato
Lemon Bars and Brownies
\$21.95 per person

ITALIAN BUFFET

Minestrone Soup
Classic Caesar Salad
Antipasto Platter
Garlic Bread
Zucchini and Squash Medley

Choice of Two Entrées:
Seafood Pasta with Calamari, Shrimp and Salmon
Cheese Ravioli with Pesto Sauce
Chicken Parmesan
Vegetarian or Beef Lasagna
Tiramisu
\$24.95 per person

THE EVANSTON BUFFET

Salad of Seasonal Greens, Caesar Salad, Pasta Salad
Rolls with Butter
Vegetable Medley
Garlic Mashed Potatoes, Rice Pilaf or Red Skin Potatoes
Choice of Two Entrées:
Baked Whitefish with Roasted Lemon Sauce
Chicken Marsala
Sliced Roast Beef with Fresh Mushroom Sauce
Chicken Cordon Bleu
Linguine Primavera
Chef's Dessert Selections
\$28.95 per person

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“Lunch On the Run”

All “Lunch On the Run” selections come with a Bottled Water,
Bag of Chips, Cookie and Whole Fruit.

Lunch Selection boxed “To Go”

Choice of One Entrée Sandwich:

Tuna Salad Croissant

Tuna Salad with Crisp Lettuce and Tomato

Chicken Salad Croissant

Chicken Salad with Crisp Lettuce and Tomato

Turkey Club Wrap

Sliced Turkey, Bacon, Lettuce, Tomato, Jack Cheese and
Mayonnaise, Wrapped up in a Tortilla.

Roast Beef Croissant

Thinly Sliced Roast Beef, Dijon Mustard and Brie Cheese with Lettuce and Tomato

Chicken Caesar “To Go”

Grilled Chicken Breast with Chopped Romaine, Garlic Croutons and Parmesan Cheese.
Served with Caesar Dressing on the Side.

\$ 17.95 per person

“Rocket Boost”

“Packed in a Sack” with an Energy Drink

Choice of Two Selections:

Two Freshly Baked Chocolate Chip Cookies

Ranch Dressing with Cucumber Slices, Carrot and Celery Sticks

Packaged Candy and Chocolate Bars

Granola Bar and Whole Fruit Selection

\$10.95 per person

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Dinner Entrees

Dinners include a Mixed Greens Dinner Salad, Rolls and Butter, Seasonal Vegetables, Freshly Brewed "House Blend" and Decaffeinated Coffees, Specialty Teas and a Dessert Selection.

Roasted Rosemary Chicken

Roasted Lemon and White Wine Sauce with
Fresh Rosemary Complements a Chicken Breast and Wing
Served with Creamy Mashed Potatoes
\$28.95 per person

Glazed Salmon

Brushed with Honey Balsamic Glaze
Served with Jasmine Rice
\$32.95 per person

Grilled Filet Mignon

Rubbed with Garlic and topped with a
Peppercorn Cream Sauce
Served with Duchess Potatoes
\$39.95 per person

Pan Seared Sea Bass

Topped with a Beurre Rouge Sauce
Served with Jasmine Rice
\$36.95 per person

Chicken Florentine

Chicken Breast Stuffed with Creamy Spinach
and Feta Cheese, With a Beurre Blanc Sauce
Served with Duchess Potatoes
\$32.95 per person

Mediterranean Purse

Couscous, Roasted Vegetables and Asiago Cheese
in a Flaky Pastry. Served with Grilled Vegetables
and a Roasted Red Pepper Sauce
\$28.95 per person

Duet Entrées

Filet Mignon and Salmon

Cracked Pepper Rubbed Filet Mignon
and Honey Balsamic Glazed Salmon.
Served with Duchess Potatoes
\$46.95 per person

Chicken and Salmon

Roasted Rosemary Lemon Chicken Breast
With Honey Balsamic Glazed Salmon.
Served with Jasmine Rice
\$42.95 per person

Dessert Selections

(Choose One)

Triple Chocolate Cake

Crème Brulée Cheesecake

Apple Galette

Eli's™ Chicago Style Cheesecake

Additional Starters:

Cup of Soup	\$3.95 per person
Shrimp Scampi	\$7.95 per person
Cheese Ravioli Pasta with Pesto Cream	\$6.95 per person
Shrimp Cocktail	\$8.75 per person

Additional Salad Options:

Caesar Salad	\$3.50 per person
Wedge Salad	\$3.25 per person
Baby Field Greens Salad	\$3.25 per person

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Buffet Dinners

Buffet Minimum 25 Guests
THE "EXECUTIVE DINNER"

Field Greens Salad

With Candied Pecans and Bleu Cheese Crumbles, served with a Balsamic Vinaigrette.

Caesar Salad

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese.

Rolls and Butter

Choice of Two:

Garlic Mashed Potatoes, Rice Pilaf, Au Gratin Potatoes, or Roasted Red Skin Potatoes

Choice of Two:

Seasonal Vegetables Medley, Glazed Baby Carrots, Confetti Corn or
Broccoli and Cauliflower

Entrées

(Choice of Two or Three):

Salmon with Lemon Dill Sauce

Chicken Marsala

Roast Pork Loin with Warm Maple Apple Salsa

Baked Whitefish with Roasted Lemon Sauce

Pasta Primavera

London Broil with a Wild Mushroom Sauce

Chicken Cordon Bleu

Chef's Selection of Desserts

Freshly Brewed "House Blend" Coffees

Selection of Specialty Teas

Two Entrées: \$32.95 per person

Three Entrées: \$36.95 per person

FIESTA BUFFET

Salsa, Guacamole, and Tortilla Chips

Tossed Seasonal Green Salad

Black Bean and Corn Salad

Corn Muffins and Butter

Spanish Rice

Roasted Vegetable Medley

Entrée Selections:

Pork Tenderloin with Chipotle BBQ Sauce

Beef Tamales

Salmon with Cilantro Lime Butter Sauce

Southwest Chicken Pasta

Flan and Dulce de Leche Cheesecake

Freshly Brewed "House Blend" Coffees,

Selection of Specialty Teas

Two Entrées: \$34.95 per person

Three Entrées: \$38.95 per person

TUSCAN VISIT

Tossed Caesar Salad

Mozzarella Caprese

Antipasto Platter

Garlic Bread

Italian Green Beans

with Confetti Peppers

Entrée Selections:

Chicken Cacciatore

Veal Parmesan

Beef Tortellini with Marinara Sauce

Italian Sausage and Peppers

Seafood Pasta with Calamari, Shrimp and Salmon

Tiramisu and Pirouette Cookies

Freshly Brewed "House Blend" Coffees,

Selection of Specialty Teas

Two Entrées: \$36.95 per person

Three Entrées: \$40.95 per person

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Cold Hors d'Oeuvre Selection

(Served in 50-piece minimums, price per 50 pieces)

Deviled Eggs	\$85.00	Melon Wrapped with Prosciutto	\$105.00
Assorted Finger Sandwiches	\$95.00	Assorted Wrap Pinwheel Sandwiches	\$ 95.00
Jumbo Shrimp	Market Price	Salmon Canapés	\$150.00
Crab Claws	Market Price	Tomato Bruschetta	\$ 95.00

Hummus Dip with Pita Chips \$ 3.25 per person

Hot Hors d'Oeuvre Selection

(Served in 50-piece minimums, price per 50 pieces)

Chicken Satay with Thai Peanut Sauce	\$135.00	Asiago and Rosemary Cheese Straws	\$105.00
Spanakopita	\$115.00	Brie with Pear in Phyllo	\$115.00
Bacon Wrapped Scallops	\$135.00	Breaded Artichokes with Goat Cheese	\$135.00
Breaded Chicken Tenders w/ Honey Mustard Sauce	\$105.00	Smoked Salmon on Top of Petite Potato Pancakes	\$115.00
Mozzarella Cheese Sticks	\$105.00	Mini Pizza	\$105.00
Teriyaki Beef and Mushroom Brochettes	\$135.00	Buffalo Chicken Wings	\$105.00
Peking Duck Springrolls	\$135.00	Crab Spring Rolls	\$135.00
Mini Beef Wellington	\$135.00	Chicken with Duxelles En Croute	\$135.00
Coconut Shrimp	\$135.00	Hawaiian Meatballs	\$105.00
Petite Crab Cakes with Rémoulade	\$135.00	Southwest Chicken Egg Rolls	\$105.00
Pot Stickers	\$105.00	Wild Mushrooms Pouches	\$135.00
Asparagus and Asiago Wrapped in Phyllo	\$115.00	Cheese Quesadilla Triangles	\$105.00

Reception Displays

(Minimum of 20 guests)

Crudités International

Array of Fresh Vegetables served with
Ranch and Bleu Cheese Dips
\$4.50 per person

Harvest of Fresh Fruits

Selection of Seasonal Fruits
With Yogurt Dip
\$4.75 per person

Smoked Salmon

Side of Smoked Salmon, Cream Cheese
Chopped Eggs, Sweet Red Onion, Sliced Tomato, Capers
with Assorted Mini Bagels, and Pumpnickel
(Serves 15-20)
\$145.00 per side

Cheese Display

Imported and Domestic Cheese Selections
with Assorted Crackers and Sliced Breads
\$5.25 per person

Zesty Dips and Spreads

Guacamole, Herbed Cream Cheese and Onion Dip,
Served with Tortilla Chips, Potato Chips and Crackers
\$ 5.95 per person

Sweet Dessert!

Variety of Petite Pastry, Cream Puffs, Napoleons,
Petits Fours, and Chocolate Truffles
\$9.95 per person

Reception Packages

(Priced per person, per hour of service, minimum of 25 guests)

Happy Hour

International Cheese Display
Crudités
Spanakopita
Hawaiian Meatballs
Chicken Tenders with Honey Mustard Sauce
Southwest Chicken Egg Rolls
\$22.95 Per Person

Networking

Harvest of Fresh Fruits
International Cheese Display
Crudités
Petite Crab Cakes
Chicken with Duxelles En Croute
Teriyaki Beef and Mushroom Brochettes
Asiago and Rosemary Cheesestraws
\$28.95 Per Person

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Reception Packages STATIONS WITH FUN!

Items Below Served by Uniformed Attendant at \$85.00

*Attendant not required.

Add to a Reception, Buffet Meal or Combine Three Stations with Hors d'Oeuvre selection to make your own!

Pasta Station

Penne, Linguine, and Cheese Ravioli
Marinara, Alfredo and Pesto Sauce.
With a variety of Fresh Vegetables
Parmesan Cheese and Garlic Bread

\$7.95 per person

Add Chicken or Italian Sausage \$1.95 per person

Add Shrimp \$2.95 per person

Fajita Station

Chicken and Beef Fajitas
Sautéed with Bell Pepper and Onions
Served with Flour Tortillas, Shredded Cheese,
Tomato, Jalapenos, Sour Cream, Salsa &
Guacamole. Tortilla Chips

\$8.95 per person

Sweet Dessert!*

Variety of Petite Pastry, Cream Puffs, Napoleons,
Petits Fours and Chocolate Truffles.

\$9.95 per person

Asian Stir-Fry

Orange Chicken and Peppered Beef
With Asian-Style Vegetables and Fried Rice

Fortune Cookies

\$8.95 per person

Mashed Potato Station

Served in a Martini Glass
Red Skin and Garlic Mashed Potatoes
Topped with Choice of Sautéed Mushrooms, Brown Gravy,
Caramelized Onions, Grated Cheeses, Bacon,
Sour Cream, Butter and Chives

\$7.95 per person

Just One Bite!*

Chocolate Chip, Oatmeal and Peanut Butter Cookies,
Brownies, Lemon Bars, Assorted Bars.

\$7.95 per person

Carving Stations

Carved items served with Appropriate Rolls

Serves 20 guests

Roast Turkey

With Cranberry Relish
\$185.00

Honey Baked Ham

With Raisin Sauce
\$185.00

Tenderloin of Beef

With Au Jus and Horseradish Crème
\$325.00

Roast Pork Loin

With Dijon Mustard Sauce
\$185.00

Served in Conjunction with Buffet or Action Station

Mingling Receptions

(Priced per person, per two hours of service, minimum of 20 guests)

(Items requiring Uniformed Attendant ~ \$85.00 Fee will apply)

Light & Festive

International Cheese Display
Crudités
Harvest of Fresh Fruits
Carved Roast Turkey
Petite Potato Pancakes with Salmon
Breaded Chicken Tenders with Honey Mustard
Asiago and Rosemary Cheese Straws
Crab Spring Rolls
"Just One Bite" Desserts
\$42.95 per person

Time for a Party!

International Cheese Display
Crudités
Zesty Dips & Spreads
Pasta Station
Carved Tenderloin of Beef
Petite Crab Cakes with Rémooulade
Chicken Satay with Thai Peanut Sauce
Coconut Shrimp
Southwest Chicken Egg Rolls
Spanakopita
Teriyaki Beef and Mushroom Brochettes
Sweet Dessert!
\$58.95 per person

All Food & Beverage subject to applicable taxes & 20% Service Charge.
Prices for Food & Beverage guaranteed for 90 days prior to date of function.

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Banquet Beverage Service

The Cocktail Hour

Priced per Person by the Hour; Please Select Preferred or Premium Brands.
These packages include assorted Beer and Wine, Juices and Soft Drinks.

	Preferred	Premium
First Full Cocktail Hour	\$14.00	\$16.00
Each Additional Cocktail Hour	\$ 7.00	\$ 8.00

We proudly serve as our Preferred Brands: Absolut Vodka, Bombay Gin, Bacardi Rum, Jim Beam Whiskey, Dewars Scotch, and Jose Cuervo Tequila.

We proudly serve as our Premium Brands: Belvedere Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels Whiskey, Johnny Walker Scotch, 1800 Reposado Tequila

Limited Cocktail Hour

Priced per Person by the Hour; includes Imported and Domestic Beer, House Wine, Juices and Soft Drinks.

First Limited Hour	\$10.00
Each Additional Limited Hour	\$ 5.00

Cash Bar Prices

Preferred Brand Cocktails	\$6.50
Premium Brand Cocktails	\$7.25
Domestic Beer	\$5.00
Imported Beer	\$6.00
House Wine	\$6.00
Soft Drinks	\$3.25
Mineral Waters	\$3.25
Cordials	\$8.00

Hosted Bar Prices

Preferred Brand Cocktails	\$5.75
Premium Brand Cocktails	\$6.50
Domestic Beer	\$4.25
Imported Beer	\$5.25
House Wine	\$5.25
Soft Drinks	\$3.00
Mineral Waters	\$3.00
Cordials	\$7.25

Specialty Items

Sparkling Cider	\$15.00 per bottle
White Grape Juice	\$15.00 per bottle
Fruit Punch	\$32.00 per gallon
Champagne, House	\$24.00 per bottle
Champagne Toast	\$ 3.50 per person
Champagne Punch	\$45.00 per gallon
House Wine	\$25.00 per bottle
Premium Wine	Priced upon Request.

Bartenders are required for all bars. Labor Fee of \$85.00 for up to 4 hours per bartender will apply.

Additional Hour of Bartender Service \$25.00.

Alcohol Consumption must be in compliance with applicable liquor laws.

No alcoholic beverages will be sold to persons under 21 years of age.

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ADDITIONAL INFORMATION

WEDDING CEREMONIES

For all ceremonies performed at the Hotel,
a \$2.00 per person set-up fee will apply, subject to a \$200 minimum.

SWEET TABLE

A \$3.00 per person Service Fee will be assessed for parties wishing to provide their own Sweet Table.

CAKE CUTTING FEE

For wedding cakes provided by an outside bakery, the cake-cutting fee is \$2.50 per person.

CORKAGE FEE

A \$10.00 per bottle fee will be assessed for any wine or champagne provided by the client.

COAT CHECK

Coat check service can be made available to your guests on a Hosted or Cash basis.
An attendant fee of \$100.00 will apply, based on five hours of service. \$25 per additional hour.
Arrangements must be made in advance.

CHILDREN'S MEALS

Please refer to our children's menu for choices and pricing for children up to 12 years of age.

S T A F F M E A L S

Available upon request

DEPOSITS

- ◆ Upon confirmation, an initial deposit of \$1,000.00 is required to secure the date.
- ◆ All deposits are applied toward the function balance and are non-refundable.
- ◆ Three months prior to the event, a second deposit of 50% of the estimated balance is due.
- ◆ 10 business days prior to the event, final payment of estimated balance is due.
- ◆ Any subsequent charges remaining the day of the event are settled by Credit Card.

TIME

All afternoon banquets must conclude by 4:00 p.m.
All evening banquets shall not begin before 6:00 p.m.

SPECIAL EVENT SECURITY

- ◆ Guard Service is required for events with 15 or more teens in attendance.
- ◆ One guard is necessary for every 20 children.
- ◆ The current charge is \$35.00 per guard, per hour, based on a four-hour minimum.
- ◆ Prices are subject to change and may be higher over holidays and special event weekends.

S E R V I C E C H A R G E A N D T A X E S

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