

CATERING MENU



WELCOME

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn Virginia Beach Oceanfront, we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering 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. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton Garden Inn Director of Sales or contact person.

Thanks for making us a part of your plans, and WELCOME to Hilton Garden Inn Virginia Beach Oceanfront!

Kristen Milleson
General Manager



BREAKFAST

PLATED BREAKFAST SELECTIONS

All Breakfast Entrées served with Orange Juice, Assorted Breakfast Muffins

Starbucks Regular and Decaffeinated Coffee, TAZO Herbal and Flavored Tazo Teas

ALL AMERICAN BREAKFAST

\$16.95++

Fluffy Scrambled Eggs, Choice of Applewood Smoked Bacon or Country Sausage,
Home Fries, Peppers and Onions

FRENCH TOAST

\$15.95++

Thick Sliced Vanilla Cinnamon French Toast with Warm Maple Syrup
Choice of Applewood Bacon or Country Sausage

HEALTHY START

\$14.95++

Granola with Greek Yogurt, Seasonal Fruits
House-made Wild Blueberry and Sundried Cranberry Muffins

EGGS BENEDICT

\$18.95++

Pouched Eggs over an English Muffin with Canadian Bacon topped with Hollandaise Sauce
Home Fries, Peppers and Onions

SUBSTITUTE JUMBO LUMP CRAB CAKE FOR THE CANADIAN BACON

\$5.00++

++ Indicates that all Prices are Subject to 21% Service Charge and 11.5% Sales Tax
\$50.00 House Charge for Parties of 25 Guests and Under



BREAKFAST

BUFFET SELECTIONS

All Buffets include Starbucks Regular and Decaffeinated Coffee, TAZO Herbal and Flavored Tazo Teas
(MINIMUM 25 GUESTS)

FARM TO TABLE

\$19.50++

Orange Juice and Assorted Chilled Juices

Stone Ground Grits

(Shredded Cheddar Cheese, Scallions, Mushrooms, Chopped Bacon, Diced Tomatoes, and Diced Onion)

Scrambled Eggs

Applewood Smoked Bacon and Country Sausage Links

Home Fries, Peppers and Onions

Country Biscuits and Gravy

Virginia Ham Biscuits, Apple-Maple Butter

COQUINA BUFFET

\$18.95++

Orange Juice and Assorted Chilled Juices

Fresh Seasonal Fruit and Berries

Steel Cut Oatmeal with Assorted Toppings

Fluffy Scrambled Eggs

Applewood Smoked Bacon and Country Sausage Links

Home Fries, Peppers and Onions

Freshly Baked Hilton Garden Inn Signature Caramel Iced Cinnamon Buns

Housemade Scones, Breakfast Breads

NAUTILUS BUFFET*

\$26.95++

Orange Juice and Assorted Chilled Juices

Fresh Seasonal Fruit and Berries

Thick Sliced Vanilla Cinnamon French Toast with Warm Maple Syrup

Fluffy Scrambled Eggs

Chef Attended Omelet Station with All of Your Favorite Fillings

Applewood Smoked Bacon and Country Sausage Links

Home Fries, Peppers and Onions

Freshly Baked Hilton Garden Inn Signature Caramel Iced Cinnamon Buns

Housemade Scones, Breakfast Breads and Muffins

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**Chef Attendant Required - \$75.00 Fee

\$50.00 House Charge for Parties of 25 Guests and Under



BREAKFAST

BREAKFAST BUFFET ENHANCEMENTS

Cheese Blintzes with Fresh Fruit Toppings	\$4.50++
Southern Style Grits, Buttermilk Biscuits and Country Sausage Gravy	\$6.00++
Edwards Surry Virginia Country Ham Biscuits with Apple Butter	\$48.00++/dozen

*OMELET STATION \$11.00++

Fresh Farm Egg Omelets, Egg Beaters and Egg White Omelets

Made to Order with All Your Favorite Fillings

*BELGIAN WAFFLES MADE TO ORDER \$11.00++

Fruit Toppings, Fresh Berries, Whipped Cream, Whipped Butter and Warm Maple Syrup

BREAKFAST BURRITO STATON \$8.00++

Flour Tortillas with Choice of Fluffy Scrambled Eggs, Country Sausage,

Assorted Cheeses, Red Rice, Fresh Salsa and Sour Cream

SOUTHERN GRIT BAR \$7.00++

Stone Ground Grits with Following Toppings:

Cheese, Bacon Bits, Green Onion, Diced Tomatoes, and Mushrooms

*Chef Attendant Required - \$75.00 Fee

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BREAKFAST

CONTINENTAL BREAKS

SIMPLY CONTINENTAL

\$14.95++

Freshly Baked Hilton Garden Inn Signature Caramel Iced Cinnamon Buns
Breakfast Breads and Muffins
Assorted Bagels, Butter, Cream Cheese and Jam with Toaster
Fresh Seasonal Fruit and Berries
Orange Juice
Regular and Decaffeinated Starbucks Coffee, Herbal and Flavored Tazo Teas

DELUXE CONTINENTAL

\$18.95++

Assorted Yogurts, Granola, Hard Boiled Eggs
Freshly Baked Hilton Garden Inn Signature Caramel Iced Cinnamon Buns
Scones and Breakfast Breads
Assorted Bagels, Butter Cream Cheese and Jam with Toaster
Fresh Seasonal Fruit and Berries
Orange Juice
Regular and Decaffeinated Starbucks Coffee, Herbal and Flavored Tazo Teas

SUGGESTED ENHANCEMENTS

*FRESH FRUIT SMOOTHIES

\$4.50++

Seasonal Sliced Fresh Fruits Blended with Plain Yogurt

BREAKFAST SANDWICHES

\$48.00++/dozen

Applewood Smoked Bacon, Sausage Patties or Virginia Ham
Egg and Cheddar Cheese, Toasted English Muffin

ASSORTED INDIVIDUAL BOXED CEREALS

\$4.50++

Bananas, Whole, Skim and 2% Milk

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SPECIALTY BREAKS

SWEET AND SALTY

\$9.95++

Mini Pretzel Twists, Peanut M&M's, Salted Virginia Peanuts and Sun Chips
Housemade Chocolate Chip Cookies and Peanut Butter Cookies
Assorted Sodas, Bottled Water

SEASIDE BOARDWALK

\$12.95++

Warm Soft Pretzels with Stone Ground Mustard
Cracker Jacks, Fresh Popped Popcorn
IBC Root Beer, Assorted Sodas, Bottled Water

CHOCOLATE DECADENCE

\$13.95++

Dark Chocolate Covered Strawberries
Chocolate Fudge Iced Brownies and Housemade Chocolate Chip Cookies
Chocolate Covered Pretzels
Assorted Miniature Candy Bars
2% & Skim Milk, Assorted Sodas, Bottled Water

MID DAY HEALTH BREAK

\$12.95++

Domestic Cheese Platter, Seasonal Fruit Tray, Vegetable Crudit , Buttermilk Ranch and Dill Dips
Bottled Water, Assorted Sodas , Bottled Juices

SNACK ATTACK

\$15.95++

Chicken Fingers, Honey Mustard and BBQ, Cheese Curds, Chipotle Ranch Dip
Beer Battered Onion Rings, Bistro Sauce
Assorted Sodas, Bottled Water

CHIPS 'N DIPS

\$8.95++

Kettle Potato Chips, Pita Chips, House-made Tri-Color Tortilla Chips
Fresh Salsa, Guacamole, Roasted Red Pepper Hummus, French Onion Dip

GOURMET POPCORN BAR

\$7.95++

Fresh Popped Popcorn, Assorted Seasonings, Flavored Syrups and Toppings

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SPECIALTY BREAKS

ADDITIONS & ENHANCEMENTS

BEVERAGES

Regular and Decaffeinated Starbucks Coffee, Herbal and Flavored Tazo Teas	\$46.95++/gallon
Assorted Chilled Bottled Juices	\$2.95++ each
Assorted Bottled Sodas	\$2.95++ each
Bottled Water	\$3.25++ each
Assorted Vitamin Waters	\$4.25++ each
Fresh Brewed Iced Tea	\$38.00++/gallon
Iced Cold Lemonade	\$38.00++/gallon
Assorted Juices	\$38.00++/gallon

FRUITS, YOGURT & BAKERIES

Whole Fresh Fruit	\$18.00++/dozen
Seasonal Sliced Fruit	\$7.99++/person
Individual Assorted Fruit Yogurts	\$36.00++/dozen
Assorted Granola Bars	\$36.00++/dozen
House Baked Scones with Fresh Seasonal Berries	\$36.00++/dozen
Assorted Fresh Baked Muffins	\$36.00++/dozen
Hilton Garden Inn Signature Caramel Iced Cinnamon Buns	\$36.00++/dozen
Assorted Bagels, Cream Cheese, Butter and Jam	\$36.00++/dozen
Warm Soft Pretzels with Mustard Dip	\$30.00++/dozen
Assorted Fresh Baked Cookies	\$30.00++/dozen
Chocolate Fudge Iced Brownies	\$36.00++/dozen

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LUNCH

PLATED ENTRÉES

All Entrées include Warm Rolls, Choice of Dessert

Regular and Decaffeinated Starbucks Coffee, Herbal and Flavored TAZO Teas

Hot Selections also include Choice of House or Caesar Salad, Chef's Choice Starch, Seasonal Vegetables

VIRGINIA COBB SALAD

\$19.95++

Mixed Greens, Diced Virginia Ham, Diced Tomato, Chopped Egg, Virginia Peanuts

Blue Cheese Crumbles, Bacon Crumbles, Diced Cucumbers

Ranch Dressing and Balsamic Vinaigrette

GRILLED TUNA NICOISE SALAD

\$24.95++

Mixed Greens, Grilled Tuna Steak, Kalamata Olives, Red Peppers

Hard Boiled Eggs, Tomatoes, Marinated Red Potatoes, Green Beans

Citrus Dijon Vinaigrette

GRILLED CHICKEN CAESAR SALAD

\$19.95++

Romaine Lettuce, Sliced Grilled Chicken, Shredded Parmesan Cheese, Croutons

Caesar Dressing

Fried Oysters or Grilled Shrimp

\$7.00++

SOUTHWEST CHICKEN SALAD

\$21.95++

Field Greens, Chili Lime Grilled Chicken Breast, Black Bean Corn Salsa

Cheddar Jack Cheese, Corn Tortilla Chip Strips, Shredded Carrots

Chipotle Ranch Dressing and Guacamole

HOT SELECTIONS

GRILLED CHICKEN BREAST

\$21.95++

Guajillo-Orange Grilled Chicken Breast, Guava Mole

CHICKEN CAPRI

\$23.95++

Roasted Chicken Breast Stuffed with Fresh Mozzarella, Parmesan, Fresh Basil

Puttanesca Pan Sauce

PAN SEARED SALMON

\$24.95++

Citrus-Soy Glazed Salmon, Tamarind Stir Fried Vegetables

JUMBO LUMP CRAB CAKE

Market Price ++

Jumbo Lump Crab Cake, Melted Leek Remoulade

HEARTY MEAT LOAF

\$19.95++

Hilton Garden Inn's Signature Meatloaf, Spicy Tomato Gravy or Caramelized Onion Sauce

GRILLED FLAT IRON STEAK

\$25.95++

Housemade Steak Sauce, Peppers, Mushrooms, Onions

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LUNCH

BUFFET SELECTIONS

(MINIMUM 25 GUESTS)

GRAB N GO LUNCH

\$24.95++

Individual Bags of Potato Chips
Fresh Baked Cookies
Whole Fruit Basket
Assorted Condiments
Regular and Decaffeinated Starbucks Coffee, Herbal and Flavored TAZO Teas

Choice of Two (2) Salads

Southern Potato Salad, Creamy Cucumber Salad, Kale Slaw,
Italian Pasta Salad, Mediterranean Orzo Salad, Tomato-Cucumber Salad

Choice of Three (3) Sandwiches:

Fresh Mozzarella

Julienned Basil, Tomato, Herb Vinaigrette, Ciabatta Roll

Grilled Chicken Breast

Applewood Smoked Bacon, Lettuce, Shaved Apple, Tomato, Sweet Onion Aioli, Brioche

Roasted Turkey Breast

Muenster Cheese, Grilled Red Onion, Lettuce, Tomato, Dried Cranberry Dijonaise, Nine Grain Wheat

Roast Beef

Caramelized Onions, Cheddar, Lettuce, Tomato Herb- Garlic Mayonnaise, Brioche

Albacore Tuna Salad

Lettuce, Tomato, Ciabatta Roll

Sonoma Chicken Salad Wrap

Chicken Breast, Seedless Grapes, Walnuts, Celery, Dried Cherry Mayonnaise, Spinach Tortilla Wrap

Virginia Ham

Swiss Cheese, Lettuce, Tomato, Apple-Pear Mustard, Nine Grain Wheat

Mediterranean Salad Wrap

Tomatoes, Cucumbers, Olives, Red Onions, Greek Dressing, Feta Cheese, Spinach Tortilla Wrap

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LUNCH

SOUP AND SALAD DUO

\$24.95++

Hilton Garden Inn's Signature Garden Salad Bar:

Assorted Greens, Tomatoes, Olives, Carrots, Cucumbers, Diced Red Onions, Croutons

Ranch Dressing, Balsamic Vinaigrette, Caesar Dressing

Mediterranean Orzo Salad, Garlic Bread Sticks

Chef's Selection Two Desserts

Regular and Decaffeinated Starbucks Coffee, Herbal and Flavored Tazo Teas

Choice of Two House-made Soups:

Minestrone, Chicken Noodle, Broccoli N' Cheddar, Loaded Potato, Chicken Tortilla, French Onion

Tomato Bisque, Chicken and Dumplings, Beef and Barley, Italian Wedding Soup, Chicken Corn Chowder

Chili, Chef's Seasonal Soup of the Day

BOARDWALK DELI

\$25.95++

Chef's Seasonal Soup of the Day

Hilton Garden Inn's Signature Garden Salad Bowl

Ranch Dressing and Balsamic Vinaigrette

Southern Potato Salad

Sliced Virginia Ham, Roasted Turkey Breast, Roast Beef, Tuna Salad

Variety of Domestic and Imported Sliced Cheeses

Nine Grain Wheat and Country White Breads

Lettuce, Tomato, Sweet and Dill Pickles, Red Onions

Dijon Mustard, Mayonnaise, Horseradish Cream, Kettle Potato Chips

Chef's Selection of Two Desserts

Regular and Decaffeinated Starbucks Coffee, Herbal and Flavored Tazo Teas

TASTE OF LAGER HEADS

\$27.95++

Chicken, Cranberry Pecan Salad - Dried Cranberries, Candied Pecans, Shredded Carrots, Raspberry Balsamic

House-made Spinach and Artichoke Dip, Pita Chips

Lager Heads Seasonal Signature Sliders with Assortment of Toppings

Baked Mac & Cheese, Sweet & Spicy Collard Greens

Chef's Selection of Two Desserts

Regular and Decaffeinated Starbucks Coffee, Herbal and Flavored Tazo Teas

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LUNCH

SOUTHERN SHORE BUFFET

\$29.95++

Spinach Salad, Roasted Mushrooms, Grilled Red Onions, Croutons, Cherry Tomatoes
Warm Bacon Vinaigrette, Ranch Dressing
Cole Slaw
North Carolina Pulled Pork, Trio of Sauces
Country Fried Chicken
Sweet Corn Hushpuppies, Herb-Onion Roasted Potatoes, Chef's Seasonal Southern Vegetable
Warm Rolls and Butter
Mini Peach or Blueberry Cobbler and Strawberry Shortcake
Regular and Decaffeinated Starbucks Coffee, Herbal and Flavored Tazo Teas
Add Grilled Salmon, Lemon Dill Sauce

\$5.00++

SOUTH OF THE BORDER TABLE

\$27.95++

Achiote Grilled Chicken and Beef Asado
Grilled Fajita Vegetables: Green & Red Peppers, Onions, Spanish Red Rice
Salsa Fresca, Mexican Slaw, Sweet Corn Salsa, House-made Hot Sauce, Baja Taco Sauce,
Shredded Cheese and Sour Cream
Black Bean Charro
Warm Flour Tortillas
Tres Leches Cupcakes
Regular and Decaffeinated Starbucks Coffee, Herbal and Flavored Tazo Teas

TOUR OF ITALY

\$30.95++

Classic Caesar Salad, House-made Garlic Toast, Breadsticks
Sautéed Chicken Breast, Lemon Caper Sauce
Penne a la Vodka, Broccoli
Cheese Manicotti, Bolognese Sauce
Parmesan-Pistachio Broccolini
Tiramisu Shooters
Regular and Decaffeinated Starbucks Coffee, Herbal and Flavored Tazo Teas

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DINNER

PLATED SELECTIONS

All Dinner Entrees include Warm Dinner Rolls and Butter, Choice of Salad, Choice of Dessert
Regular and Decaffeinated Starbucks Coffee, Herbal and Flavored Tazo Teas

CHICKEN MONTE CARLO \$35.95++

Breast of Chicken Stuffed with Prosciutto, Basil, Parmesan Cheese, Roasted Garlic Cream Sauce
Red Skin Mashed Potatoes and Zucchini Sauté

SOUTHERN GLAZED SALMON \$38.95++

Mustard-BBQ Glazed Salmon, Fire Roasted Vegetables, Carolina Red Rice

CHICKEN PARMESAN \$33.95++

Lightly Breaded Chicken Breast, Penne, Housemade Marinara Sauce, Broccolini

SLOW ROASTED BEEF SHORT RIBS \$38.95++

Signature Short Ribs, Red Skin Mashed Potatoes, Caramelized Brussels Sprout

HOISIN GLAZED MAHI \$39.95++

Hoisin Glazed Mahi, Sesame Garlic Basmati Rice, Soy Ginger Green Beans

FLAT IRON STEAK \$39.95++

Grilled Flat Iron, Tobacco Onions, Red Wine Demi
Herb-Roasted Purple Potatoes, Grilled Asparagus

BRONZED MAHI MAHI \$45.95++

Bronzed Mahi, Grilled Shrimp Salsa, Smoked Gouda Mashed Potatoes, Chef's Seasonal Vegetable

PRIME PORK CHOP Market Price++

Bacon-Bourbon-BBQ Glazed Pork Chop, Tomato-Garlic Sautéed Kale, Loaded Mashed Potatoes

FILET MIGNON Market Price++

7oz Filet Mignon, Port Wine Demi Glace
Au Gratin Potatoes, Chef's Seasonal Vegetable

BUTTER POACHED LOBSTER TAIL Market Price++

8oz Lobster Tail, Butter Poached, Wild Rice Pilaf, Lemon Garlic Asparagus

CHESAPEAKE BAY JUMBO LUMP CRABCAKES Market Price++

Stone Ground Mustard Butter and Plum Tomato Jam
Fingerling Potatoes, Chef's Choice of Fresh Seasonal Vegetables

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If Selecting Dual Entrees, There will be a \$5.00 Additional Surcharge Per Person
Maximum of Three Types of Entrees Including Vegetarian
\$50.00 House Charge for Parties of 25 Guests and Under



DINNER

SIGNATURE COMBINATION ENTREES

All Dinner Entrees include Warm Dinner Rolls and Butter, Choice of Salad, Choice of Dessert
Regular and Decaffeinated Starbucks Coffee, Herbal and Flavored Tazo Teas

FILET MIGNON AND CHESAPEAKE BAY CRAB CAKE Market Price++

Grilled Hereford Filet of Beef, Bordelaise Sauce
Jumbo Chesapeake Bay Crab Cake, Chardonnay Beurre Blanc
Potatoes Au Gratin, Green Bean Sauté

FILET MIGNON AND GRILLED SHRIMP Market Price++

Grilled Hereford Filet of Beef, Bordelaise Sauce
Marinated Grilled Shrimp
Red Skin Mashed Potatoes, Green Bean Sauté

FLAT IRON AND GARLIC CHICKEN \$45.95++

Grilled Flat Iron Steak, House-made Steak Sauce
Garlic Roasted Chicken Breast, Tomato Basil Cream sauce
Red Skin Mashed Potatoes, Roasted Asparagus

FILET MIGNON AND SEASONAL FISH Market Price++

Grilled Hereford Filet of Beef, Barolo Demi Sauce
Baked Seasonal White Fish Fillet, Basil Butter
Oven Roasted Potatoes, Chef's Seasonal Fresh Vegetables

JUMBO CRAB CAKE AND SAVORY CHICKEN \$40.95++

Broiled Jumbo Lump Crab Cake, White Wine Lemon Cream
Roasted Chicken Breast Stuffed with Sage, Prosciutto, Basil Cream Sauce
Garden Risotto, Sautéed Spinach

CLASSIC SURF AND TURF Market Price++

Grilled Hereford Filet of Beef, Red Wine Demi
Herb Butter Broiled Lobster Tail
Yukon Gold Mashed Potatoes, Roasted Asparagus

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DINNER

SALAD SELECTIONS

HILTON GARDEN INN'S SIGNATURE GARDEN SALAD

Baby Field Greens, Iceberg Lettuce, Fresh Tomatoes, Cucumbers
Ranch Dressing and Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Romaine Greens, Parmesan Cheese, Croutons
Caesar Dressing

GREEK SALAD

Spinach, Tomato Wedges, Diced Cucumbers, Feta Cheese Crumbles
Greek Vinaigrette

WEDGE SALAD

Baby Iceburg Wedge, Bleu Cheese Crumbles, Crispy Pork Belly, Pickled Red Onion
Blue Cheese Dressing

SEASONAL SALAD UPGRADES

\$5.00++

STRAWBERRY SALAD (SPRING)

Mixed Greens, Strawberries, Goat Cheese, Sunflower Seeds, Mandarin Oranges
Blackberry Balsamic Vinaigrette

MELON SALAD (SUMMER)

Arugula, Assorted Melons, Surryano Ham, Manchego Cheese
Honey Poppyseed Vinaigrette

SHAVED APPLE SALAD (FALL)

Autumn Lettuces, Apple Variety, Pumpkin Seeds, Fennel, Crumbled Blue Cheese
Blueberry Port Vinaigrette

PEAR PERSIMMON SALAD (WINTER)

Late Season Lettuces, Glazed Pears, Persimmons, Pistachios, Shaved Parmesan, Pickled Carrots
Roasted Shallot Apricot Vinaigrette

DINNER

COQUINA BUFFET

Two Entrees \$39.99++

Three Entrees \$49.99++

Choice of One Salad – Plated and Served at Table

Classic Caesar

Hilton Garden Inn's Signature Garden Salad

Greek Salad

Choice of One Vegetable

Chef's Seasonal Fresh Vegetables

Caramelized Cauliflower Gratin

Sesame-Soy Grilled Zucchini

Green Bean Amandine, Dried Cranberries

Green Bean, Mushroom Sauté, Herbed Butter

Baby Broccoli, Parmesan Herb Crust

Honey Pecan Roasted Carrots

Roasted Asparagus, Cherry Tomatoes, Red Onions, Cracked Pepper Cream

Choice of Two or Three Entrees

Grilled Chicken Breast, Boursin Pink-Peppercorn Sauce

Roasted Chicken Breast, Apple-Bacon-Onions Stuffing, Basil Beurre Rouge

Pepper Seared Chicken, Sautéed Onions, Peppers and Mushrooms, Bourbon Cream Sauce

Mustard-Herb Crusted Pork Loin, House-made Applesauce

Pork Saltimbocca, Roasted Garlic Demi Glace

Chef's Seasonal Fish Selection Baked, Imperial Crab Topping, Lemon Cream Sauce

Grilled Salmon, Hoisin BBQ Glaze

Citrus-Soy Grilled Mahi, Pineapple Salsa, Smoked Almonds

Slow Roasted, Sliced Sirloin of Beef, Au Jus

Roasted Boneless Short Ribs, Sautéed Mushroom Medley, Cabernet Sauce

Choice of Two Starches

Potatoes Au Gratin

Roasted Garlic Red Skin Mashed Potatoes

Herb-Onion Roasted Potatoes

Baked Mac & Cheese Crushed Potato Chip Topping

Penne Pomodoro

Cavatappi Pesto Sauce

Toasted Orzo Pilaf

Brown Butter Fresh Sage Orecchiette

Wild Rice Pilaf

Basmati Scented Rice

Accompanied By:

Warm Assorted Dinner Rolls and Butter, Starbucks Regular and Decaffeinated Coffee, Herbal and Flavored Tea

Choice of Two Dessert Selections

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DINNER

SURFS UP SEAFOOD BUFFET

\$59.99++

Choice of One Salad:

Hilton Garden Inn's Signature Garden Salad, Ranch Dressing and Balsamic Vinaigrette

Greek Salad, Greek Vinaigrette

Bronzed Mahi Mahi

Local Flounder Fillet, Deviled Crab Topping

Shrimp and Scallop Scampi

Chef Carved Salmon En Crouete

Green Bean and Mushroom Sauté, Herbed Butter

Roasted Seasonal Vegetable Medley

Red Skin Mash Potato Bar

Toppings: Sour Cream, Bacon, Scallions, Cheddar Cheese, Garlic Butter

Basmati Rice Pilaf

Warm Dinner Rolls, Whipped Butter

Chef's Choice of Two Desserts

Seafood Buffet Enhancements

\$6.00++

Hatteras Clam Chowder, Lobster Bisque, She Crab Soup

BAYSIDE SEAFOOD TOWER

\$25.99++

Shrimp Cocktail, Cocktail Sauce, House-made Tartar Sauce

Oysters and Clams on the Half Shell – Cocktail Sauce, Horseradish, Champagne Mignonette, Crackers

Scallop, Shrimp and Mahi Ceviche

Tuna Tartar, Heirloom Tomato Basil Salad

Chilled Mussels on the Half Shell, Mustard Dip

Jumbo Lump Crab Cocktail

Steamed, Chilled Alaskan Crab Legs

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3315 Atlantic Ave, Virginia Beach, VA 23451
(757)305-9000 • <http://www.hiltongardeninnvirginiabeach.com>

DINNER

DESSERT SELECTIONS

VANILLA BEAN MOUSSE AND RASPBERRY MARTINI

Chantilly Cream, Chocolate Sauce

Fresh Mint Garnish

NEW YORK DELI CHEESECAKE

Classic New York Style Cheesecake - Plain, Turtle or Seasonal Fruit Topping

VERY BERRY STRAWBERRY SHORT-CAKE

Fresh Strawberries, Pound Cake, Strawberry Preserves, Hazelnut Whipped Cream

KEY LIME PIE DELIGHT

Traditional Graham Cracker Crust, Key Lime Custard, Raspberry Whipped Cream, Key Lime Zest

TIRAMISU

Coffee Infused Lady Fingers, Mascarpone Cream, Sponge Cake, Espresso Bean

MIDNIGHT TRIPLE CHOCOLATE CAKE

Chocolate Sponge Cake, Chocolate Mousse, Ganache, Strawberries

BOURBON PECAN PIE

Grandma's Pie Crust, Grandpa's Bourbon, Chef's Love

SEASONAL COBBLER

Seasonal Fruit Filling, Oatmeal Streusel Topping, Assorted Whipped Creams

HORS D'OEUVRES

100 PIECES PER ORDER

COLD SELECTION

Southern Belle Deviled Eggs – Mild Sausage, Pepper and Onion Sauté	\$195.00++
Thai Chicken Salad Stuffed Endive Petals	\$250.00++
Sonoma Chicken Salad Tartlet, Grape, Celery and Walnuts	\$275.00++
Caprese Crostini – Tomato, Mozzarella, Basil, Balsamic Glaze	\$225.00++
Boursin & Walnut Stuffed Endive Petals	\$225.00++
Tomato Basil Mozzarella Skewers	\$195.00++
Prosciutto Wrapped Melon, Honey Vinaigrette (Seasonal)	\$225.00++
Prosciutto Wrapped Asparagus (Seasonal)	\$275.00++
Mini Lobster Rolls, Celery Seed Cole Slaw	\$375.00++
Beef Tenderloin Crostini, French Onion Cream Cheese with Basil Pesto	\$295.00++
BLTeenie – Roma Tomato, Iceberg, Crumbles Bacon, Garlic Aioli, Crostini	\$195.00++
Shrimp Cocktail Shooters	\$325.00++
James River Oysters on the Half Shell- White Grape Mignonette, Old Bay Cocktail	Market Price++
Tuna Poke Canapé- Cucumber, Fried Shallot, Cashew-Coconut Sauce	\$395.00++

HOT SELECTIONS

Vegetable Lumpia, Asian Chili Sauce	\$195.00++
Mini Quiches, Assorted	\$195.00++
Mushroom Caps Stuffed with Crabmeat-Smoked Paprika Hollandaise	\$250.00++
Mushroom Caps Stuffed with Prosciutto, Mozzarella, Parmesan	\$225.00++
Jalapeno Bacon Wrapped Shrimp, Memphis Mustard BBQ Sauce	\$325.00++
Pecan Crusted Chicken Bites, Raspberry Chipotle BBQ Sauce	\$250.00++
Chicken Potstickers, Soy –Ginger Dipping Sauce	\$225.00++
Buffalo Chicken Bites, Blue Cheese, Celery Sticks	\$250.00++
Bacon Wrapped Scallops, Bourbon BBQ Glaze	\$350.00++
Mini Chesapeake Bay Crab Cakes, Roasted Red Pepper Remoulade	\$375.00++
Portabella “Micro Burger”	\$275.00++
Golden Coconut Shrimp, Tangerine Duck Sauce	\$350.00++
Beef Meatballs, Tennessee Whiskey Sauce	\$195.00++
Applewood Smoked Bacon Wrapped Meatballs	\$225.00++
Fried James River Oysters, Lemon-Basil Tartar Sauce	\$295.00++
Mini Crab Au Gratins - Blue Crab, Smoked Gouda Cream, Crispy Prosciutto, Herbed Breadcrumbs	\$325.00++
Tomato Basil Soup Shooter with Miniature Grilled Cheese	\$200.00++
Parmesan Crab Dip Phyllo Cup, Old Bay Breadcrumbs	\$350.00++

++ Indicates that all Prices are Subject to 21% Service Charge and 11.5% Sales Tax



DISPLAYS

*MINIMUM 25 GUESTS

ANTIPASTO TABLE \$12.95++

Capicola Ham, Genoa Salami, Prosciutto
Pepperoncinis, Roasted Red and Yellow Peppers, Sicilian Olives, Prosciutto
Marinated Artichoke Hearts, Fresh Mozzarella, Provolone, Aged Parmesan Cheeses
Assortment of Breads

SEASONAL FRESH FRUIT DISPLAY \$7.95++

Fresh Seasonal Fruit, Grapes, Berries
Yogurt Dip

Fruit Display Enhancement \$6.95++

Grand Marnier Dark Chocolate Fondue, Cubed Pound Cake, Marshmallows

FRESH VEGETABLE CRUDITES \$7.95++

Assorted Fresh Vegetables with Buttermilk Peppercream and Dill Dips

DOMESTIC AND IMPORTED CHEESES \$8.95++

Garnished with Grapes, Berries, Assorted Jams, Spreads, Dried Fruits, Caramelized Walnuts
Gourmet Crackers and Herb Toasted Baguettes

*TIDEWATER RAWBAR STATION Market Price++

A Selection of Fresh Local Shellfish:
James River and Lynnhaven Oysters, Middle Neck Clams,
Jumbo Shrimp Steamed Old Bay-Style, P.E.I. Mussels

SUSHI BAR Market Price++

Salmon, Yellow Fin Tuna, Shrimp and Vegetarian Sushi
Wasabi, Fresh Ginger and Soy Sauces
(Four Pieces Per Person)

*Build your own Sushi rolls and pieces, hand rolled to order by our Professional Sushi Chefs \$100.00 Each

++ Indicates that all Prices are Subject to 21% Service Charge and 11.5% Sales Tax



CARVING STATIONS*

*MINIMUM 50 GUESTS

TENDERLION OF BEEF

(Four Ounces Per Person)

Served with Silver Dollar Rolls, A1 Hollandaise, Black Pepper-Tarragon Demi Glace

Market Price++

NEW YORK SIRLOIN BEEF

(Four Ounces Per Person)

Served with Silver Dollar Rolls, Housemade Steak Sauce, Charred Scallion Cream

\$14.95++

VIRGINIA HAM

(Four Ounces Per Person)

Parker House Rolls, Mango Chutney, Vidalia Onion Sauté, Dijon Mustard

\$11.95++

ROASTED TURKEY BREAST

(Four Ounces Per Person)

Miniature Dinner Rolls, Orange-Cranberry Relish, Spicy Mustard

\$11.95++

SALMON EN CROUTE

(Four Ounces Per Person)

Puff Pastry, Spinach, Garlic, Remoulade

\$14.95++

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*Chef Attendant Required - \$75.00 Fee



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ACTION STATIONS

*MINIMUM 50 GUESTS

TACOS YOUR WAY \$12.95++

Shredded Chicken and Beef Asado

Mexican Slaw, Shredded Lettuce, Fajita Vegetables, Monterey Jack Cheese, Jalapenos
Flour Tortillas, Sweet Corn Salsa, and House-made Hot Sauce

*ITALIAN PASTA STATION \$12.95++

Penne, Cavatappi Pastas, Marinara, Alfredo Sauce

Chopped Zucchini, Olives, Mushrooms, Capers, Artichoke Hearts, Onions, Bell Peppers
Fresh Grated Parmesan Cheese, Crushed Red Pepper, Garlic Toasted Herb Baguettes

Add Grilled Chicken, Prosciutto or Meatballs \$5.95++

Add Jumbo Shrimp \$9.95++

MASHED POTATO MARTINI \$9.95++

Mashed Potatoes with the Following Toppings:

Cheddar Cheese, Sour Cream, Scallions, Bacon, Roasted Garlic, Whipped Butter

Enhance Your Potato Bar With: \$5.95++

Mashed Sweet Potato with the Following Toppings:

Maple Whipped Butter, Miniature Marshmallows, Golden Raisins, Cinnamon and Brown Sugar

**"MAD" PAD THAI- Minimum 2 Chef Attendants Required \$15.95++

Beef, Chicken, Thai Sweet and Sour Sauce, Fish Sauce, Rice Vinegar, Mirin

Sesame Seeds, Napa Cabbage, Shredded Carrots, Bean sprouts, Scallions, Egg, Crushed Peanuts

Lime, Cilantro, Crushed Red Pepper, Tofu, Rice Noodles

Add Jumbo Shrimp \$9.95++

MAC & CHEESE TINI \$9.95++

Cavatappi Pasta, Light White Cheddar Sauce with Following Toppings:

Diced Ham, Bacon Bits, Broccoli, Jalapenos, Green Onions, Fresh Herbs, Potato Chip Crumbles

Add Grilled Chicken, Pulled Pork or Short Ribs \$5.95++

Add Jumbo Shrimp, Crab or Lobster \$9.95++

*GRILLED CHEESE STATION \$11.95++

Customized Menu of Assorted Breads, Cheeses and Seasonal Toppings

++ Indicates that all Prices are Subject to 21% Service Charge and 11.5% Sales Tax

*Chef Attendant Required - \$75.00+ Per Chef

** Two Chef Attendants Required- \$75.00+ Per Chef



ACTION STATIONS

*MINIMUM 50 GUESTS

*LAGER HEADS BURGER SLIDER STATION \$12.95++

Choice of 3 Lager Head's Signature Handcrafted Burgers:

The Mobley – 80/20 Beef, Cheddar Cheese, Lettuce, Tomato

Green Chili – 80/20 Beef, Green Chili Relish, Pepper Jack Cheese, Lettuce, Tomato, Guacamole

Big Bacon – 80/20 Beef, Applewood Smoked Bacon

Cowboy – 80/20 Beef, Pickles, Crispy Onion Straws, Cheddar Cheese, Chipotle BBQ Sauce, Lettuce, Tomato

Chef's Seasonal Selection

Add BBQ Biscuit, Crab Meat or Shrimp \$5.95++

Add Mini Quail Egg to Create the Hangover Burger \$9.95++

*PHILLY STATION \$14.95++

Grilled Steak and Chicken, Amoroso Rolls

Cheese Wiz, White American Cheese Sauce, Grilled Onions, Cherry Peppers, Ketchup

Accompanied by:

Philly Crab Fries - Old Bay Crab Seasoning , White American Cheese Sauce

Garlic Parm Fries - Garlic Parmesan Cheese Blend, Italian Herbs

MUSHROOM TAPENADES \$9.95++

Grilled Portabellas, Shitake, and Button Mushrooms, Garlic Toast

Toppings Include:

Scallions, Sundried Tomatoes, Caramelized Onions, Ground Sweet Sausage, Parmesan Cheese, Goat Cheese

"GIVE ME S'MORE" STATION \$12.95++

Flavored Marshmallows, Graham Crackers, Assorted Chocolates

INTERNATIONAL COFFEE STATION \$9.95++

Starbucks Regular and Decaffeinated Coffee, TAZO Herbal and Flavored Teas

Chocolate Shavings, Orange Zest, Whipped Cream

Cinnamon Sticks, Bottled Flavored Syrups

*JUMBO CHESAPEAKE CRABCAKE SAUTE \$19.95++

(Four Ounces Per Person)

Sweet Grain Mustard Sauce, Cocktail Sauce, Remoulade, Slider Rolls

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**Chef Attendant Required - \$75.00 Fee



BAR SERVICE

HOST BAR BY CONSUMPTION

Call Brand Liquors	\$6.00++
Premium Brand Liquors	\$7.00++
House Wines	\$6.00++
Premium Wine	\$8.00++
Domestic Beer	\$4.50++
Imported and Craft Beer	\$6.00++
Soft Drinks	\$2.75++
Fruit Juices	\$2.75++
Bottled Water	\$3.00++

HOST BAR SERVICE BY THE HOUR

Call or Premium Brand Liquors, House Wines, Domestic and Imported Beer
Soft Drinks, Fruit Juices and Bottled Water

PREMIUM WINE SELECTIONS **\$5.00++**

Hours Of Service	Call Brands	Premium Brands
One Hour Host Bar	\$14.00++ Per Person	\$17.00++ Per Person
Two Hour Host Bar	\$18.00++ Per Person	\$22.00++ Per Person
Three Hour Host Bar	\$22.00++ Per Person	\$27.00++ Per Person
Four Hour Host Bar	\$26.00++ Per Person	\$32.00++ Per Person
Five Hour Host Bar	\$30.00++ Per Person	\$37.00++ Per Person
Each Additional Hour	\$4.00++ Per Person	\$5.00++ Per Person

CASH BAR SERVICE

Call Brand Liquors	\$7.00
Premium Brand Liquors	\$8.00
House Wines	\$7.00
Premium Wine	\$9.00
Domestic Beer	\$5.50
Imported and Craft Beer	\$6.50
Soft Drinks	\$3.00
Fruit Juices	\$3.00
Bottled Water	\$3.50

ALL HOST AND CASH BARS REQUIRE BARTENDERS: \$75.00 EACH

The Number of Bartenders will be based on Hilton Garden Inn Virginia Beach Oceanfront Service Standards

++ Indicates that all Prices are Subject to 21% Service Charge and 11.5% Sales Tax



BEVERAGE SELECTION

CALL BRAND LIQUOR

Skyy Vodka, Beefeater Gin, Bacardi Rum

Jim Beam Bourbon, Canadian Club Whiskey, Dewar's Scotch

PREMIUM BRAND LIQUOR

Absolut Vodka, Tanqueray Gin, Captain Morgan's Spiced Rum

Crown Royal, Jack Daniel's Tennessee Whiskey, Johnny Walker Black Scotch

CORDIALS

Baileys Irish Cream, Kahlua, Frangelico, Grand Marnier

DOMESTIC BEER

Budweiser, Bud Light, Michelob Ultra, Miller Lite

IMPORTED AND CRAFT BEER

Land Shark, Stella Artois, Seasonal Craft Beers

HOUSE WINE

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel

PREMIUM WINE

William Hill Chardonnay, Santa Margarita Pinot Grigio

Wente Sandstone Merlot, William Hill Cabernet Sauvignon, Mark West Pinot Noir

All Liquor Bar Are Complete With Appropriate Garnishes – Lemons, Limes, And Olives

Bar Mixers - Assorted Sodas, Tonic Water, Soda Water

Juices – Orange, Cranberry, Grapefruit, Pineapple

CULINARY TEAM BUILDING

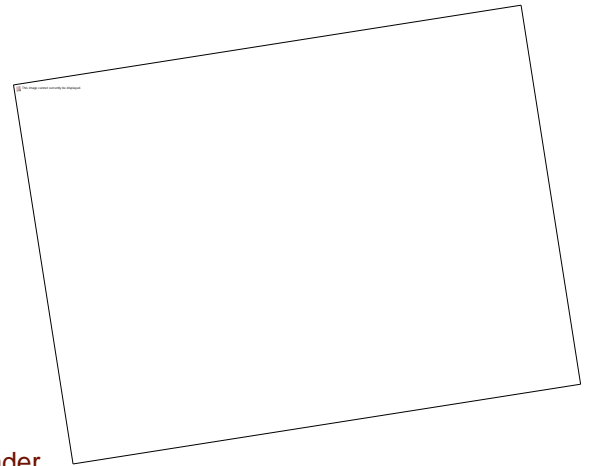
ABOUT

Our culinary team building programs are some of the most popular networking and bonding experiences available today. Our offerings include classes, challenges, philanthropic opportunities and unique dining experiences customized to meet your specific goals. Cooking together is a fantastic way of getting to know your employees and a great team building way to bond with your colleagues.

With options like, Gourmet Burger Challenge, Cooking for a Cause or one of our Winery/Craft Beer Pairings, a Culinary Team Building program creates an atmosphere of teamwork and camaraderie. Your team will have fun while relating to colleagues in an appetizing way.

OBJECTIVES

- Work as a team toward a common goal
- Skillfully interact with other members of the group
- Have fun and be creative
- Create a feeling of accomplishment
- Build better relationships with fellow colleagues
- Strategize as a team on how to produce the product (goal) set forth
- Focus on leadership (group leadership) rather than having a specific leader



SAMPLE OFFERINGS

- | | | |
|--------------------------|-----------------------|-----------------------|
| Gourmet Burger Challenge | Winery Team Challenge | Let Them Eat Cupcakes |
| The Great Chili Cookoff | Craft Beer Pairings | Food Truck Challenge |
| Cooking for a Cause | Quick Fire Challenges | Salsa Showdown |

