



**Thank you for your interest in the Hilton Garden Inn.**

**We are pleased that you are giving us  
the opportunity to make your event a success!**

If you are unable to find the right combination for your event, please inform us. Our chef will work on creating the perfect menu for your event.



Please contact our Catering Sales Manager

**Jim Vaccaro**

For event bookings.

74 State Street  
Auburn, NY 13021

315-252-5511

## Breakfasts

### **Continental Buffet**

*Served with Regular and Decaf Coffee, Hot Tea and Chilled Juices*

Chilled Juices  
Muffins, Danishes, and Assorted Pastries  
Fresh Fruit Bowl  
Whipped Butter and Preserves  
Assorted Yogurts  
\$11.95 per person

### **Breakfast Buffet**

*Served with Regular and Decaf Coffee, Hot Tea and Chilled Juices*

Fresh Fruit Bowl  
Whipped Butter and Preserves  
Bagels & Whipped Cream Cheese  
Local Farm Fresh Scrambled Eggs  
French Toast  
New York State Maple Syrup  
Home Fries  
Smokehouse Bacon **OR** Sausage  
\$16.95 per person

Add on Sausage for \$2.00



## Meeting Breaks

### **Morning Break**

Fresh Baked Muffins  
Assorted Pastries and Danish  
Fresh cut Fruit Bowl  
Assorted Low Fat Fruit Yogurts  
Coffee Service, Regular, Decaf and Hot water  
with assorted Teas

**\$7.50 Per Person**

### **Afternoon Break**

Assorted Fresh baked cookies & Brownies  
Assorted Whole fruit  
Coffee Service, Regular, Decaf and Hot water  
with assorted Teas

**\$7.95 Per Person**

### **Healthy Break**

Assorted low fat fruit yogurt  
Granola Bars  
Mixed nuts  
Assorted Whole Fruit  
Garlic roasted hummus with carrots and celery

**\$8.95 Per Person**

### **Ballpark Break**

Hot Pretzels with spicy mustard  
Assorted Bagged chips  
Popcorn & Peanuts  
\$8.95 Per Person  
Add a beverage station for an additional  
\$2 per person

### **Ice Cream Novelty**

Frozen snickers  
Choco Taco  
Klondike  
Nutty Butty bars

**\$8.95 Per Person**

## A La Carte Items

Canned Soda	\$2.00 each
Carafes of Juice	\$6.00 each
Freshly Brewed Iced Tea	\$6 per pitcher
Lemonade	\$15 per Gallon
Bottled Water	\$1.50 each
Coffee	\$20.00 per gallon

## Brunch

### **Brunch Buffet**

*Served with Regular and Decaf Coffee, Hot Tea and Chilled Juices*

Assorted Muffins and Bread for Toasting  
Fresh Fruit Bowl  
Assorted Pastries and Danish  
Scrambled Eggs  
Bacon **OR** Sausage  
French Toast  
Home fries

#### **Please choose 2 entrees & 1 side:**

- Chicken French  
-Baked Ziti  
-Apple Dijon Herb Crusted Pork Loin  
-Tri Colored Tortellini with Pesto Cream Sauce  
  
-Seasonal Vegetable  
-Herb Roasted Potatoes  
-Garlic Smashed Potatoes  
-Creamy Macaroni & Cheese  
-Wild Rice  
-Rice Pilaf  
**\$21.95 per person**

# Upgrade your brunch!!

**Omelet Station \$7 per person**

**Made with local farm eggs and a variety of topping choices**

## Lunch

### Served Lunch Options

*Served with Regular and Decaf Coffee, Hot Tea*

*Gluten Free and Vegetarian Options Available*

*Choose 1 Soup or Salad & 1 Entrée*

### **Salads**

#### **Mixed Greens Salad**

Onions, Tomatoes and Cucumbers with Balsamic Vinaigrette

#### **Traditional Caesar**

Shaved Asiago, House Made Citrus Caesar Dressing and Croutons

#### **The Wedge**

Smoked Bacon, Crumbly Bleu, Cherry Tomatoes, Bleu Cheese Dressing Topped with Crispy Onions

### **Soups**

#### **Roasted Tomato Basil Bisque**

Smooth and creamy, roasted tomatoes blended with fresh basil

#### **Cream of Broccoli Soup**

Fresh broccoli and cream makes a comforting classic

#### **Italian Wedding Soup**

Mini meatballs in a light broth with spinach with pearl pasta

#### **Roasted Corn Chowder**

Fresh corn blended with vegetables to make a hearty bowl of soup

## Served Lunch (Continued)

### **Entrée**

#### **Chophouse Burger**

Bacon, NYS Cheddar, Fried Onions and Garden Ranch with Hand Cut Fries on a toasted brioche roll

**\$16 per person**

#### **Reuben**

Toasted Rye bread, with house roasted corned beef, sauerkraut, topped with Swiss cheese & Thousand Island dressing, alongside house made sea salt and pepper chips

**\$15 per person**

#### **Liberty Sandwich**

Fresh shaved roast beef, peppers and onions on a toasted hoagie roll, topped with melted provolone cheese and house made sea salt chips

**\$17 per person**

#### **Classic Club Sandwich**

Fresh sliced turkey, lettuce, tomatoes and smokehouse bacon served on sourdough bread with mayonnaise along with house made sea salt chips

**\$15 per person**

#### **Local Vegetable Wrap**

Seasonal Vegetables with mayo, tomato, onion, Swiss cheese in a spinach wrap with house made sea salt and pepper chips

**\$15 per person**

#### **Quiche**

Fluffy Egg custard with bacon cheddar & onion

Served with fresh cut fruit

**\$13 per person**

*Specialty Dessert listed below may be added for additional \$5 per person*

### **Dessert Selections**

#### **Tuxedo Chocolate Cake**

Rich Chocolate & Vanilla cake with dark chocolate frosting

#### **Brownie Sundae**

Chocolate brownie topped with vanilla ice cream

## **Lunch Buffet Options**

*All are served with Regular and Decaf Coffee and Hot Tea*

### **NY Deli Lunch Buffet**

- Chef's Seasonal Mixed Green Salad with Balsamic Vinaigrette and Ranch
- Soup de Jour

#### **Build your own Sandwich Platter:**

- Turkey, Ham, Roast Beef
- Swiss, provolone, cheddar
- Assort Breads

#### **Choose:**

- Potato Salad – OR – Pasta salad
- Assorted Cookies & Brownies

**\$17 per Person**



### **Italian Buffet**

- Chef's Ceaser Salad
- Rustic Garlic Bread
- Chicken Parmesan
- Baked Ziti & Meatballs
- Tuscan Green beans with roasted red peppers
- Mini cream puffs & eclairs

**\$19 per person**

### **BBQ Buffet**

- Chef's Seasonal Mixed Green Salad with Balsamic Vinaigrette and Ranch
- Tangy Coleslaw
- BBQ Baked Beans
- Smokey BBQ Chicken - OR – BBQ Ribs
- Honey Baked Corn Bread
- Watermelon & Fresh Strawberries

**\$19 per person**

*(Minimum 25 people for lunch buffets)*



### **Garden Buffet**

Chef's Seasonal Mixed Green Salad with Balsamic Vinaigrette and Ranch  
Chicken French  
Roasted Herb Pork Loin  
Sautéed Seasonal Vegetables  
Roasted Red Skin Potatoes  
Chocolate cake

**\$18.50 per person**

### **Executive Buffet**

Baby Greens Garden Salad with Balsamic Vinaigrette  
Red Skin Smashed Potatoes  
Herb and Garlic Roasted Chicken  
Sautéed Seasonal vegetables  
Assorted Cookies and brownies  
**\$16 per person**





## Dinners

### Served Dinners

*Served with Regular and Decaf Coffee, Hot Tea, Dinner Rolls,  
Gluten Free and Vegetarian Options Available  
**Choose 1 Salad or Soup, 1 Entrée***

#### **Salads**

##### **Mixed Greens Salad**

Onions, Tomatoes and Cucumbers with Balsamic Vinaigrette

##### **Traditional Caesar**

Shaved Asiago, House Made Citrus Caesar Dressing and Croutons

##### **The Wedge**

Smoked Bacon, Crumbly Bleu, Cherry Tomatoes, Bleu Cheese Dressing Topped with Crispy Onions

#### **Soups**

##### **Roasted Tomato Basil Bisque**

Smooth and creamy, roasted tomatoes blended with fresh basil

##### **Cream of Broccoli Soup**

Fresh broccoli and cream makes a comforting classic

##### **Italian Wedding Soup**

Mini meatballs in a light broth with spinach with pearl pasta

##### **Roasted Corn Chowder**

Fresh corn blended with vegetables to make a hearty bowl of soup

## Dinners (Continued)

## Entrée

### Chicken French

Boneless Chicken Breast egg battered and smothered in a Classic lemon white wine sauce, served with wild rice & seasonal vegetable  
\$19.95 per person

### Chicken Picatta

Boneless Seared chicken breast topped with a white wine, lemon sauce with capers served with wild rice and seasonal vegetables  
\$21.95 per person

### Bruschetta Haddock

Broiled haddock topped with fresh tomato, basil, garlic, asiago  
Served with wild rice and seasonal vegetables  
\$23.95 per person

### Atlantic salmon

Seared filet served over rice pilaf with braised spinach and a dill garlic compound butter  
\$25.95 per person

### N.Y. Strip Steak

12 oz. Choice Grilled Strip steak and topped with smoked paprika stout butter, alongside garlic Smashed Potatoes & seasonal vegetable  
\$31.95 per person

### Eggplant Napoleon

Roasted eggplant, layered with garlic risotto, fresh tomato, fresh basil tomato reduction and balsamic reduction  
\$17.95 per person

### Filet Mignon

8 Oz. Choice Grilled with chive butter and served over herb roasted fingerling potatoes and seasonal vegetables  
\$35.95 per person

### Pork Porterhouse

Grilled with house BBQ sauce over garlic smashed potatoes and seasonal vegetables  
\$26.95 per person

*A Specialty Dessert may be added to a Dinner for an additional \$5 per person*

### **Dessert Selections**

#### **Double Chocolate Cake**

Rich Chocolate cake with dark chocolate frosting

#### **New York Style Cheesecake**

Served with Fresh Berries

## **Dinner Buffet Options**

### **Dinner Buffets**

*(Minimum 25 people)*

*Served with Regular and Decaf Coffee, Hot Tea, Dinner Rolls and Assorted Mini Dessert  
Gluten Free and Vegetarian Options Available*

#### ***Buffet Option 1***

Choose 2 entrees and 2 sides

Chef's Garden Salad with Balsamic & Ranch dressing included

#### **Entrées:**

- Boneless Herb & Garlic Roasted Chicken
- Baked Ziti
- Apple Dijon Herb Crusted Pork Loin
- Sliced Top Round of Beef with mushroom bordelaise
- Pasta Primavera
- Tri Colored Tortellini with Pesto Cream Sauce

#### **Sides:**

- Seasonal Vegetable
- Herb Roasted Potatoes
- Garlic Smashed Potatoes
- Wild Rice
- Rice Pilaf

**\$22.95 Per Person**

### **Buffet Option 2**

Chef's Garden Salad with Balsamic & Ranch dressing included

**Choose 1** = Potato Salad, Pasta Salad, Tomato Basil with fresh Mozzarella OR Macaroni salad

Choose 3 entrees and 2 sides

#### **Entrees:**

- Chicken French
- Chicken Picatta
- Haddock Bruschetta
- Crab & Scallop stuffed Sole with a lemon dill cream sauce
- Chicken Cordon Bleu
- Mediterranean Stuffed Pork

#### **Sides:**

- Seasonal Vegetable
- Whipped Potatoes
- Parmesan Risotto
- Lyonnais Potatoes
- Baked Potato

\$28.95 per person

### **Buffet Option 3**

Chef's Garden Salad with Balsamic & Ranch dressing included

OR

Caesar Salad

Choose 3 entrees and 3 sides

#### **Entrees:**

- Broiled Atlantic salmon topped with roasted Shallot Vinaigrette
- 8 oz Choice NY Strip Steak topped with garlic herb butter
- Apple Walnut Stuffed Chicken topped with a cranberry Reduction
- Honey Brown Sugar Glazed Turkey Breast

#### **Sides:**

- Grilled Asparagus
- Bourbon Mashed Sweet potatoes
- Whipped Butternut Squash
- Herb Roasted Potatoes

\$33.95 Per Person

*A Specialty Dessert may be added to a buffet for an additional \$5 per person*



## Passed Hors D'oeuvres

*Some may also be a stationed display*

### **Passed Hors D'oeuvres**

**\*Cold\***

- Tomato Bruschetta – serves 50 ppl \$ 60.00
- Smoked Salmon Mousse Canapés in a phyllo cup - serves 50 ppl \$ 95.00
  - Fresh Fruit Kabobs with yogurt dipping sauce- serves 50 ppl \$ 60.00
- Caprese skewers with Mozzarella & Tomatoes with balsamic reduction- serves 50 ppl \$ 60.00
  - Deviled Eggs serves- 50 ppl \$ 55.00
- Genoa Rolls salami and cream cheese garnished with a cherry tomato- serves 50 ppl \$ 70.00
  - Prosciutto wrapped melon- serves 50 ppl \$ 70.00

## Passed Hors D'oeuvres

**\*Hot\***

- Assorted mini quiches -serves 50 ppl \$95.00
  - Spanakopita -serves 50 ppl \$ 75.00
- Stuffed Mushrooms –crab, sausage or vegetable- serves 50 ppl crab -\$100 sausage -\$85 veg-\$65
  - Mini crab cakes with citrus aioli- serves 50 ppl \$ 105.00
    - Pork Pot stickers- serves 50 ppl \$ 70.00
  - Bacon wrapped scallops- serves 50 ppl \$ 160.00
  - Vegetable spring rolls- serves 50 ppl \$ 65.00
  - Mini Beef Wellingtons -serves 50 ppl \$ 180.00
  - Teriyaki Beef Skewers- serves 50 ppl \$ 80.00
  - Sesame chicken satay- serves 50 ppl \$ 70.00
- Swedish Meatballs \*stationed only- serves 50 ppl \$ 50.00

## Stationed Displays

### **Classic Meat and Cheese Display**

Pepperoni, Salami, assorted crackers & spicy mustard  
\$4.95 per person (Min 25 ppl)

### **Charcuterie Display**

Sliced Cured Meats, Marinated Olives, Toasted Baguettes, and Crackers. Includes assortment of Brie, Maytag Bleu and Fontina Cheese, as well as spiced peppers  
\$6.95 per person (Min 25 ppl)

### **Vegetable Crudités**

Seasonal Vegetables with Homemade Creamy Ranch Dressing  
\$3.95 Per person (Min 25 ppl)

### **Shrimp Cocktail**

With Zesty Horseradish Cocktail Sauce & Lemons  
Market Price

### **Sliced Fresh Fruit Display**

Melons, Berries and Seasonal Fruits with a yogurt dipping sauce  
\$3.95 per person (Min 25 ppl)

### **Sushi Display**

California Roll, Vegetable Roll, Spicy Shrimp Roll served with wasabi & pickled ginger  
Market Price

### **Baked Potato Station**

Idaho Russet Potatoes, with all the toppings:  
Sour cream, green onions, bacon, peppers, cheddar cheese, pepperoncini, spinach

## **Stationed Receptions**

*Chef-Manned Station  
(Minimum 25 people, \$50 Station Fee)*

**Pasta Station**  
**\$8.95 per person**

#### **Sauces:**

Tomato sauce, Alfredo sauce, Pesto Sauce

#### **Pasta: (Choose 2)**

Tri Colored Tortellini, penne, spaghetti

#### **Toppings:**

Peppers, onions, mushrooms, chicken, Shrimp, sausage, Broccoli, Spinach, Black olives

## Carving Stations

*Chef-Manned Station*

*(Minimum 25 people, \$50 Station Fee)*

*Served with Rolls and appropriate condiments*

**Honey Brown Sugar Roasted Turkey \$9.95 per person**

Serves approx. 20 ppl

**Apple Dijon Herb Crusted Pork Loin \$9.95 per person**

Serves approx. 20 ppl

**Choice Prime Rib with Rosemary au jus \$15.95 per person**

Serves approx. 18 ppl

**Grilled Choice Beef Tenderloin with a red wine demi glaze \$ 17.95 per person**

Serves approx. 15 ppl

**Steamship of Beef \$ 18.95 per person**

Serves approx. 50 ppl

## Late Night Stations

### **Sheet Pizza Station**

**Cheese Pizza: Half Sheet \$15 / \$2 for extra topping**

*Serves approximately 12 people*

**Full Sheet \$30 / \$4 dollars a topping**

*Serves approximately 30 people*

### **Pick Your Toppings**

**Meats-** Pepperoni, Italian Sausage, Bacon, Ham, Spicy Crumbled Sausage  
Anchovies, Ground Beef, Grilled Chicken and Steak Meat

**Veggies-** Mushrooms, Green Peppers, Red Onions, Black Olives  
Banana Peppers, Tomatoes, Pineapple, Green Olives, Jalapenos  
Broccoli, Spinach, Artichokes, Roasted Red Peppers and Sun Dried Tomatoes





## Wings

### ***Boneless OR Traditional***

All Served with Ranch and Blue Cheese Dipping Sauce

Mild, Medium, Hot or BBQ

\$14 Per Dozen



(Market Price for BONE IN)\*

## **Bar**

*\*\*\*\*Prices are subject to change; each bar is subject to a \$50 bartender fee. Cash and host bars are subject to \$250 minimum. Additional selections and alterations may be requested in advance. All bars must include a food purchase.*

### **Cash Bar & Based on Consumption**

Domestic \$5

Import Beer \$7

House Wine \$7

House Cocktail \$7

Premium/Top Shelf Cocktail \$8.50

Soda & Juice \$2.50

### **Open Bar:**

*Premium & Top Shelf Liquors, Domestic Beers, House Wines*

1 hour-\$17.00 per person

2 hours-\$20.00 per person

3 hours-\$24.00 per person

4 hours-\$29.00 per person

5 hours-\$31.00 per person

Under 21-\$6.00 per person

### **Open Bar:**

*House Liquors, Domestic Beers, House Wines*

1 hour-\$15.00 per person

2 hours-\$18.00 per person

3 hours-\$23.00 per person

4 hours-\$28.00 per person

5 hours-\$30.00 per person

Under 21-\$5.00 per person

### **Enhancements:**

Mimosa bar \$7

Per person – per hour

Champagne Toast \$2 per person

Bloody Mary bar \$8

Per person – per hour

Spirit Free:

Coffee \$20 per Gallon

Lemonade \$15 per Gallon

Assorted Sodas \$2 each

## Policies and Procedures

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### Guarantee policy

In order to improve on your guests experience we require a guaranteed number of attendees seven days before your event for either a sit down plated, buffet, stations or general meeting. The master account will be billed for the actual number of attendees or the guaranteed attendance count, whichever is greater.

**Please note:** No Food or beverage is allowed to be brought into the Hilton Garden inn in compliance with the hotel policy with the exception of wedding cakes, cupcakes or cookies from a licensed bakery.

### Financial Overview

Confirmation date: A nonrefundable deposit is required. This amount will differ depending on the size of space required.

7 days Prior:

Final Head count is due as well as 75% of anticipated revenue is due

3 days Prior: Full payment is required at this time

Payment may be made by certified check, cash or credit card.

### Cancelation Policy

All deposits are nonrefundable and nontransferable. Should you decide at any time to cancel an event penalty will be assessed based on the contract.

#### Cancellation Prior Total Estimated Revenue

0 - 14 days 100%

15 - 21 days 50%

22 - 30 days 30%

### Taxes and Gratuities

All events including meeting room rental and food beverage, audio visual and related services are subject to a 20% administrative fee. This amount is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of Group's Event.