



Catering Menu

2024

 **Hilton**
Garden Inn™
Watertown/Thousand Islands



WELCOME TO THE GARDEN

Dear Guest,

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

We offer best-in-class bright and sunny service— from the first hello to the next as proud recipients of:

- **TWO**-Hilton Awards of Excellence (2022 & 2023)
Our brand's highest honor for delivering the most reliable and friendly service
- **ONE**-Conrad Achievement Award (2019)
For ranking in the top 5% of the Brand Worldwide
- **THREE**-Taste of the Town Awards, Best National Restaurant (2018, 2019 & 2022)

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 us.

Welcome to the brighter side of life and thank you for making us a part of your plans!

Warmest Regards,

The Hilton Garden Inn Events Team

Hilton Garden Inn Watertown/Thousand Islands
1290 Arsenal St, Suite 8
Watertown, NY 13601
(315) 788-1234

Breakfast Buffets

CONTINENTAL.....\$11 per person

Orange, apple and cranberry juice
 Fresh seasonal sliced fruit
 Assorted mini muffins
 Assorted freshly baked French pastries
 Fruit preserves and butter
 100% Arabica regular and decaffeinated coffee
 Herbal tea selection

BREAKFAST SANDWICH BUFFET.....\$14 per person

(a minimum of 10 people please)

Orange, apple and cranberry juice
 Fresh seasonal whole fruit
 Crispy home fries
 Assorted breakfast sandwiches on English muffins
 100% Arabica regular and decaffeinated coffee
 Herbal tea selection

ALL AMERICAN BREAKFAST\$19 per person

(a minimum of 25 people please)

Orange, apple and cranberry juice
 Fresh seasonal sliced fruit
 Fruit preserves and butter
 Scrambled eggs
 Crispy home fries
 Hardwood smoked bacon
 Premium country-style breakfast sausage patties
 Country-style French Toast
 100% Arabica regular and decaffeinated coffee
 Herbal tea selection

BOTTOMLESS MIMOSAS.....\$9 per person

Featuring our house spumante sparkling wine. Non-alcoholic available upon request



*An eighteen percent gratuity and applicable state sales tax will be added to all food and beverage arrangements.
 *All menus and pricing are subject to change, please see a sales representative for our most current offerings.
 Catering Menu 2024-Updated 2/29/24*

Served Breakfast

SERVED BREAKFAST\$19 per person

CLASSIC AMERICAN BREAKFAST

Scrambled eggs, home fries, bacon and baked croissant, served with a side of fresh fruit

LIGHTER SIDE

Fresh seasonal fruit and yogurt parfait and brown sugar & dried fruit topped oatmeal, served with a baked croissant

COUNTRY-STYLE FRENCH TOAST

Three-slices, bacon, butter and syrup, served with a side of fresh fruit

ALL SERVED BREAKFAST ENTRÉES ACCOMPANIED BY:

Freshly brewed 100% Arabica coffee, herbal tea and choice of fruit juice

Breakfast-to-go

BREAKFAST BAGS\$13 per person

Grab 'n go breakfast bags featuring a piece of fresh seasonal whole fruit, muffin, granola bar, bottle of water and a bottle of fruit juice

BOXED BREAKFAST\$15 per person

(a minimum of 10 people please)

Bottled orange or apple juice

Fresh seasonal whole fruit

Crispy home fries

Assorted breakfast sandwiches on English muffins

100% Arabica regular and decaffeinated coffee

Herbal tea selection



Brunch Buffets

(a minimum of 25 people please)

CHICKEN 'N' WAFFLES\$27 per person

Fresh fruit salad
Southern broccoli salad
Cheesy scrambled eggs
Hardwood smoked bacon
Country sausage
Crispy home fries
Fried chicken tenderloins
Golden malted waffle station
Sliced strawberries & whipped cream
Assorted jams, syrup & butter
Sweet Tea & assorted fruit juices
Freshly brewed coffee, decaf & hot tea

LE CAFE DE PARIS\$25 per person

Chef attended Omelette station
Yogurt-berry parfaits
Assorted fresh baked Pâtisserie
French-fried cubed potatoes
Hardwood smoked bacon
Countryside pain perdu (French toast)
Sliced strawberries & whipped cream
Assorted fruit preserves, syrup & butter
Freshly brewed coffee, decaf & hot tea
Pink lemonade and assorted fruit juices

SUNNY SIDE DELI BRUNCH\$22 per person

Fresh fruit salad
Crispy home fries
Classic scrambled eggs
Fresh vegetable crudité with ranch dip
Crisp Caesar salad with shaved Parmesan
Sliced deli turkey and honey ham
Sliced cheddar and Swiss cheeses
Assorted split rolls & country bread
Assorted condiments & spreads
Freshly brewed coffee, decaf & hot tea
Iced tea and pink lemonade

COFFEE & COCOA (ADD ON)\$9 per person

100% Arabica iced coffee
Freshly brewed coffee, decaf & water
Swiss Miss hot chocolate
Assorted syrups, milk & flavored creamers
Mini marshmallows
Whipped cream & sprinkles

ADD BAILEYS[®] OR KAHLÚA[®](market price)

BUBBLY BAR (ADD ON)\$9 per person

Add bottomless mimosas to any brunch
Featuring our house spumante sparkling wine
(Non-alcoholic available upon request)
Assorted fruit juices
Citrus & berry garnishes

Lunch Buffets

(a minimum of 25 people please)

CLASSIC SANDWICH.....\$20 per person

(Make it a Deli Buffet)add \$1 per person

Fresh garden salad with assorted dressings

Garden vegetable Italian pasta salad

Kosher dill pickle spears

House-made potato chips

Classic sandwich selection:

- Honey ham and Swiss (with lettuce and tomato)
- Turkey and cheddar (with lettuce and tomato)
- Vegetarian upon request

Assorted condiments

Iced tea, lemonade, soda or coffee

CAFÉ SELECTS.....\$23 per person

Fresh garden salad with assorted dressings

Fresh seasonal fruit salad

Garden vegetable Italian pasta salad

Homemade kettle chips

Kosher dill pickle spears

Homemade café soup (please choose one: tomato basil, broccoli cheddar, or chicken noodle)

Handcrafted café sandwich and wrap selection:

- Thousand Islands Turkey Bacon Melt
- Italiano Deli Wrap
- Classic Cheese Melt (vegetarian)

Iced tea, lemonade, soda or coffee

ITALIAN KITCHEN.....\$25 per person

Classic crisp Caesar salad with shaved Parmesan cheese

Fresh baked garlic knots

Fresh sautéed green beans

Ricotta stuffed shells

Chicken parmigiana

Iced tea, lemonade, soda or coffee

BURGER SHOP.....\$26 per person

Fresh garden salad with assorted dressings

Garden vegetable Italian pasta salad

Crispy golden French fries

Kosher dill pickle spears

Char-grilled beef patties

Herb-marinated grilled chicken breasts

Assorted toppings and condiments

Iced tea, lemonade, soda or coffee

TACO BAR.....\$28 per person

Fresh garden salad with assorted dressings

Traditional tortilla chips

Black bean corn confetti salad

Southwest seasoned ground beef

Fajita-style grilled chicken

Classic guacamole

Spanish rice

Crunchy corn, & soft flour tortillas

Assorted toppings and condiments

Iced tea, lemonade, soda or coffee

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Catering Menu 2024-Updated 2/29/24

Boxed Lunch

LUNCH ON-THE-GO\$19 per person

Grab 'n go boxed lunches featuring a piece of fresh seasonal whole fruit, bag of potato chips, choice of non-alcoholic bottled beverage and a fresh baked chocolate chip cookie
Sandwich choices include:

- White or whole wheat bread
- Turkey and cheddar
- Ham and Swiss
- Tomato Mozzarella

Served Lunch

PLATED LUNCH\$25 per person

(a minimum of 25 people please, RSVP Required)

Fresh Garden Salad with our house dressing

Fresh baked rolls and butter

Chef's choice of seasonal vegetable

Buttery mashed potatoes

ENTRÉE (Choice of)

- Herb grilled chicken breast w/ lemon butter sauce
- New England haddock
- River City Ribs (½ rack of slow-smoked pork ribs, glazed in our signature whiskey-BBQ sauce)
- Stuffed shells

Freshly brewed 100% Arabica coffee, iced tea, lemonade or soda

SERVED LUNCH\$19 per person

(For groups of 24 and under)

GRILLED CHICKEN CAESAR SALAD

Shaved Parmesan, herb croutons, romaine, Caesar dressing and seasoned grilled chicken

THOUSAND ISLANDS CHICKEN STACK

Lightly-fried chicken, crispy bacon, Swiss cheese and Thousand Islands dressing on a griddled sesame seed bun. Served with fries

CLASSIC MOBLEY BURGER

Our signature 100% chuck steak burger, lettuce, pickle, red onion, tomato and American cheese on a sesame seed bun. Served with a pickle spear & fries

HADDOCK SANDWICH

Fried haddock fillet on a sesame seed bun. Served with fries, pickle, coleslaw and tartar sauce

MARGARITA FLATBREAD

Roma tomatoes, basil, garlic pesto, grilled flatbread, mozzarella. Served with a Caesar side salad

Freshly brewed 100% Arabica coffee, iced tea, lemonade or soda



Dinner Buffets

(A minimum of 25 people please)

BEEF AND REEF\$43 per person

Crisp Caesar salad with shaved Parmesan cheese
Parmesan roasted cauliflower
Loaded mashed potatoes
Sautéed chicken featuring a roasted red pepper cream sauce
Butter-garlic grilled shrimp skewers served over rice pilaf
Sliced Angus beef featuring a sherry mushroom demi-glace
Fresh baked rolls and butter
Iced tea, lemonade, soda or coffee

HOMETOWN HERITAGE.....\$37 per person

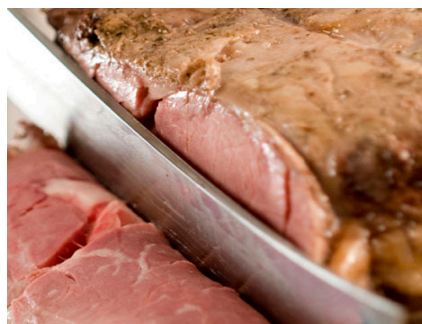
Classic crisp Caesar salad with shaved Parmesan cheese
Buttery mashed potatoes
Fresh sautéed green beans
Herb marinated chicken featuring a roasted garlic cream sauce
Sliced Angus beef featuring a sherry mushroom demi-glace
Fresh baked rolls and butter
Iced tea, lemonade, soda or coffee

RIVER CITY BBQ\$32 per person

Fresh homemade coleslaw
Sweet and moist warm northern cornbread
Barbeque baked beans
Fresh sautéed green beans
Northern New York salt potatoes
Herb roasted quartered chicken
Sweet and tangy barbeque pulled pork
Fresh baked rustic rolls
Iced tea, lemonade, soda or coffee

TOUR DE PARMA\$29 per person

Classic crisp Caesar salad with shaved Parmesan cheese
Fresh baked garlic knots
Fresh sautéed green beans
Ricotta stuffed shells
Homemade meatballs marinara
Chicken parmigiana
Iced tea, lemonade, soda or coffee



Served Dinners

(A minimum of 25 guests required, select menus available for parties up to 24 guests)

SUN-KISSED\$39 per person

FRESH GARDEN SALAD

Served with our house apple cider vinaigrette

ENTRÉE (Choice of)

SLICED ANGUS SIRLOIN

Slow roasted thin sliced Black Angus sirloin finished with a cabernet sauvignon demi glaze.

NEW ENGLAND HADDOCK

Flakey baked wild Atlantic Haddock fillet topped with buttery Ritz-cracker and parmesan crust.

TREVISIO STUFFED CHICKEN

Tender chicken, shaved Asiago, roasted red peppers and spinach finished with a pesto cream sauce

RICOTTA STUFFED SHELLS

Ricotta, mozzarella, parmesan and garlic, topped with marinara sauce and mozzarella cheese

ACCOMPANIMENTS:

Buttery mashed potatoes (except pastas)

Chef's choice of fresh seasonal vegetable (except pastas)

Freshly baked bread with butter

Bottomless non-alcoholic beverages

GOLDEN HOUR\$45 per person

CLASSIC CAESAR SALAD

With house-made croutons and shaved parmesan

ENTRÉE (Choice of)

NEW YORK STRIP

12 oz. grilled NY Strip steak topped with our signature herb butter

SIMPLY GRILLED SALMON

North Atlantic salmon charbroiled and basted in our house herb butter

CHICKEN INVOLTINI

Tender chicken, prosciutto, baby spinach and mozzarella finished with a sage infused cream sauce

FLORENTINE STUFFED SHELLS

Ricotta stuffed shells, topped with spinach, artichokes, roasted red peppers, Alfredo and mozzarella

ACCOMPANIMENTS:

Buttery mashed potatoes (except pastas)

Chef's choice of fresh seasonal vegetable (except pastas)

Freshly baked bread with butter

Bottomless non-alcoholic beverages

**PLEASE
REVIEW OUR
DESSERT
OPTIONS**

APPETIZER RECEPTION

TWO-HOUR APPETIZER RECEPTION \$28 per person

BOTTOMLESS NON-ALCOHOLIC FOUNTAIN BEVERAGES

FRESH BREWED 100% ARABICA AND DECAF COFFEE

SPECIALTY HERBAL TEA SELECTION

CHOICE OF THREE HOT & THREE COLD, REPLENISHED AS NEEDED FOR UP TO TWO HOURS

HOT SELECTIONS

SPANAKOPITA

MINI QUICHE

MINI CHICKEN CORDON BLUES

THAI CHICKEN SATAY SKEWERS

CRAB RANGOONS

PORK POT STICKERS

VEGETABLE POT STICKERS

COLD SELECTIONS

TUSCAN BRUSCHETTA

CHICKEN CAESAR BRUSCHETTA

VEGETABLE CRUDITÉ

FRESH FRUIT DISPLAY

DOMESTIC CHEESE & CRACKER DISPLAY

ASSORTED DELI PINWHEELS

BUFFALO CHICKEN PINWHEEL

Hot hors d'oeuvres

(Served in 50 piece trays, passed with our signature white-glove service or displayed upon request)

SCALLOPS 'N BACON (Gluten free) \$150 per tray

Fresh sea scallops wrapped in Applewood smoked bacon

MEATBALLS \$115 per tray

Choice of Swedish or Marinara

MINI QUICHE \$95 per tray

Assorted mini quiche frittatas featuring a classic buttery golden crust

THAI CHICKEN SATAY (Gluten free) \$120 per tray

Marinated chicken breast served with a tangy sweet chili dipping sauce

SPANAKOPITA (Vegetarian) \$85 per tray

Crispy layers of golden Phyllo stuffed with a filling of spinach and feta

PORK POTSTICKERS \$90 per tray

Crispy wontons filled with pork, ginger, green onions & garlic. Served with sweet chili dipping sauce

PORTOBELLO MUSHROOM SKEWERS (Gluten free & Vegan) \$80 per tray

Balsamic marinated Portobello mushrooms skewers

CRAB RANGOONS \$75 per tray

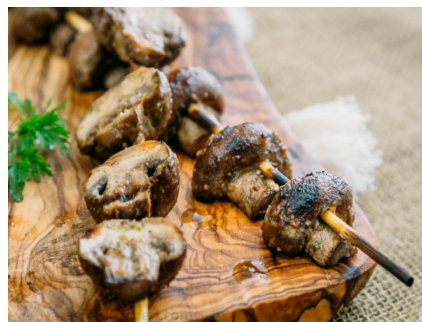
Lightly fried wontons filled with cream cheese and crab. Served with sweet chili dipping sauce

VEGETABLE POTSTICKERS (Vegetarian) \$80 per tray

Crispy wontons filled with cabbage, carrot, onion, tofu and mushroom. Served with sweet chili dip

BONELESS WINGS \$80 per tray

Fried boneless wings tossed in Buffalo sauce and served with Blue cheese and celery



Cold hors d'oeuvres

(Served in 50 piece trays, passed with our signature white-glove service or displayed upon request)

SHRIMP COCKTAIL\$110 per tray

Cooked and chilled shrimp served with a classic sweet 'n spicy cocktail sauce

PINWHEELS\$75 per tray

Herbed tortillas, shaved turkey or ham, lettuce, tomato and a Dijon cream cheese spread

TUSCAN BRUSCHETTA (Vegetarian)\$65 per tray

Sliced French baguette, diced tomato, red onion, pesto sauce and shaved Asiago cheese

BUFFALO CHICKEN PINWHEELS\$80 per tray

Herbed tortillas, shredded chicken, buffalo sauce, celery, blue cheese and cream cheese spread

Creative Displays

CHARCUTERIE DISPLAY\$9 per person

(a minimum of 50 people please)

Summer sausage, salami, pepperoni, sliced swiss cheese, cheddar cheese, gherkins, Dijon mustard, olives and crackers

ANTIPASTO DISPLAY\$8 per person

(a minimum of 50 people please)

Salami, provolone, olives, marinated tomatoes and pepperoncini served on a bed of fresh mixed greens with Italian dressing

HUMMUS PLATTER (Vegetarian)\$7 per person

(a minimum of 50 people please)

Roasted red pepper hummus served with grilled naan, pepperoncini and olives

CHEESE AND CRACKER DISPLAY (Vegetarian)\$5 per person

Domestic cheese and cracker display served with Dijon mustard dip

FRESH FRUIT DISPLAY (Vegetarian)\$4 per person

A creative display of fresh sliced fruit and berries served with yogurt dipping sauce

VEGETABLE CRUDITÉ (Vegetarian)\$4 per person

An array of fresh seasonal vegetables served with ranch style dip



Carving Boards

YOUR PERSONAL CARVER IS INCLUDED AT NO ADDITIONAL CHARGE

PRIME RIB ROAST	Market Price
Certified Angus prime rib served with au jus and horseradish cream	
SESAME RUBBED GRILLED FLANK STEAK	\$9 per person
Served with a Thai sweet chili sauce	
ROAST TURKEY BREAST	\$7 per person
Roasted turkey breast served with turkey gravy	
GLAZED HAM	\$5 per person
Cola baked ham served with honey mustard spread	
ACCOMPANIMENTS	
Freshly Baked Rolls	

Cake Cutting

CLASSIC CAKE CUTTING	\$2 per person
Served with whipped cream and sliced strawberries	
ICE CREAM CAKE CUTTING	\$3 per person
Served with vanilla ice cream	

Desserts

ASSORTED FRESHLY BAKED COOKIES	\$3 per person
ASSORTED SEASONAL CUPCAKES	\$3 per person
SEASONAL FRUIT BOWL	\$4 per person
CLASSIC PIE	\$5 per person
Choose from Apple, Pecan, Pumpkin or Lemon Meringue	
FROSTED CAKE	\$5 per person
Choose from Chocolate, Carrot Cake or Red Velvet Cake	
NEW YORK CHEESECAKE	\$6 per person
STRAWBERRY SHORTCAKE	\$6 per person
CARAMEL APPLE PIE	\$6 per person
HOMEMADE BREAD PUDDING	\$6 per person



Coffee Breaks

BRIGHTHEARTED BUNDLE.....\$17 per person

PRE-MEETING:

Assorted mini muffins
Assorted freshly baked French pastries
Fresh seasonal whole fruit
Fresh brewed 100% Arabica and decaf coffee
Specialty herbal tea selection
Orange and apple juice

MID-MORNING:

Refreshed coffee and tea

MID-AFTERNOON:

Assorted freshly baked cookies
Assorted bottled sodas
Bottled water

MID-MORNING BREAK.....\$11 per person

Assorted Bite-sized muffins
Assorted Freshly Baked French Pastries
Assorted Mini Quiches
Fresh Fruit Skewers
Assorted Fruit Juices
Assorted Mini Can Soft Drinks
Coffee, Tea & Decaf

FIT AND FUEL.....\$12 per person

Vegetable Crudit 
Assorted Whole Fruits
Assorted Greek Yogurts
Assorted Nutri-grain Bars
Individual Bagged Trail Mix
Assorted Mini Can Soft Drinks
Coffee, Tea & Decaf
Infused Water



Coffee Breaks (cont'd)

ENERGY BREAK\$15 per person

Assorted Domestic Cheese Cubes

Assorted Rolled Meats

Individual Bagged Almonds

Veggie Sticks with Hummus

Assorted Granola Bars

Assorted Energy Drinks

Coffee, Tea & Decaf

Bottled Water

SALTY & SWEET\$12 per person

Homemade Buttered Popcorn

Warm Soft pretzels

Homemade Kettle Chips

Freshly Baked Cookies

Assortment of Ice Cream Sandwiches

Coffee, Tea & Decaf

Bottled Water

COOKIES 'N' COFFEE BREAK\$9 per person

Assorted individually wrapped freshly baked cookies

(Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, Sugar and/or Peanut Butter)

Fresh brewed 100% Arabica and decaf coffee

Specialty herbal tea selection

Assorted bottled sodas

Bottled water

A La Carte

GRANOLA OR POWER BARS\$15 per dozen

ASSORTED CANDY BARS\$17 per dozen

ASSORTED COOKIES\$9 per dozen

FRESHLY BREWED 100% ARABICA COFFEE\$35 per gallon

DECAFFEINATED COFFEE\$35 per gallon

HOT WATER WITH SPECIALTY HERBAL TEA SELECTION\$35 per gallon

FOUNTAIN SODA\$4 per person

FRUIT JUICE (orange, apple and cranberry).....\$14 per carafe

MILK.....\$2 per item

RED BULL\$4 per item

ICED TEA AND LEMONADE\$3 per person

BOTTLED BEVERAGES (soda and water)\$4 per person

Open Bar Service

	1 HOUR PER PERSON	2 HOURS PER PERSON	3 HOURS PER PERSON
BEER, WINE & SODA	\$10	\$15	\$19
A curated selection of domestic beer, house wine and fountain soda			
FULL BAR CALL BRANDS	\$14	\$19	\$23
A curated selection of call branded liquor, domestic beer, house wine & fountain beverages			
FULL BAR TOP-SHELF	\$17	\$22	\$27
A curated selection of top-shelf, premium, and call branded liquor; import, and domestic beer; premium, and house wine; plus, fountain beverages			

Champagne Toast

HOUSE SPARKLING	\$4 per person
Featuring our house Spumante sparkling wine	
ASTI SPUMANTE	\$6 per person
NON-ALCOHOLIC	\$4 per person

Cash Bar

TOP-SHELF COCKTAILS	\$9 each	DOMESTIC BEERS	\$5 each
PREMIUM COCKTAILS	\$8 each	PREMIUM WINES	\$8 each
CALL COCKTAILS	\$7 each	HOUSE WINES	\$6 each
IMPORTED BEER	\$7 each	FOUNTAIN SODAS	\$3 each

Miscellaneous

Additional \$50 per bartender for all bar services, 1 bartender required per 50 attendees
'Shots' will NOT be served from the bar at any function | We ID, Proof of Age Required

Illuminations

Add that "WOW" factor to your event with our illuminations up-lighting package.

UPLIGHTING PACKAGE	\$210 per package
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Featuring up to 14 LED up-lights, scaled to your event and placed strategically around the ballroom for a dramatic effect. Multiple color choices are available.



Additional Services

IT IS OUR PLEASURE TO ASSIST YOU WITH ALL ADDITIONAL SERVICES

MENUS SERVICES

Customized menus are available upon your request.

NAPKIN SERVICE

Your choice of White, Chocolate Brown, Navy, Black, Burgundy, Blush Pink, or Caribbean Blue Napkins are included at no additional charge. Additional colors are available for \$0.75 per napkin.

TABLE CLOTHS AND SKIRTING

Tables at your event will be dressed in fresh white table linens. Specialty overlays or table runners are rentable, starting at \$5 per table.

CHAIR COVERS AND SASHES

Chair covers and sashes are available starting at \$4 per chair.

CHINA SERVICE

Beautiful table settings begin with our signature Hilton Garden Inn fine china, included at no additional charge.

WAIT STAFF

Our wait staff is dressed to impress in an ensemble of black pants, signature vest and sharp bow tie. All passed hors d'oeuvres are butler passed with white glove service, at no additional charge.

TABLE DÉCOR

Upon your request, we will provide (at no additional cost) your choice of:

- 4" frosted white candle holders with LED tea lights
- 4" orange candle holders with LED tea lights
- Spring inspired centerpiece with artificial wild flowers & miniature birds

Availability may be limited. For details or information on sourcing your own centerpieces, please feel free to contact a sales associate.

CORPORATE MEETINGS

Corporate style meetings feature our signature Hilton Garden Inn pens and note pads, pitchers of ice water (or water station upon request), and mints on every table with our complements.

AUDIO VISUAL

We're head of the pack for industry leading high-definition audio/visual equipment, featuring in-house technical support, and secure premium Wi-Fi networks in all meeting spaces and guestrooms. Please contact one of our 'Tech Savvy' sales associates for details.

ROOM RENTAL AND SET UP

Special discounts off your room rentals/set up fees is offered with your food and beverage order. Please contact one of our sales associates for a quote.

