

2025

Buffet Holiday Dinners

*Minimum of 50 guests please

Merry & Bright

MAIN COURSE

Fresh Garden Salad
with assorted dressings

Buttered Sweet Corn

Green Bean Casserole

Mashed Potatoes

Homemade Herb Stuffing

Cranberry Sauce

CARVING STATION

Classic Roasted Turkey & Gravy

Pineapple Brown Sugar Baked Ham

ACCOMPANIMENTS

Fresh Baked Rolls and Butter

Bottomless non-alcoholic beverages
including coffee, tea, and soda

\$34 per person

Glow & Gather

MAIN COURSE

Classic Caesar Salad

Parmesan Roasted Cauliflower

Loaded Mashed Potatoes

Penne Pomodoro

fresh tomato, basil, garlic, butter

Tevesio Stuffed Chicken

asiago, spinach, RRP, pesto cream

Shrimp Scampi Skewers

served over rice pilaf

CARVING STATION

Certified Angus Prime Rib

with au jus & horseradish cream

ACCOMPANIMENTS

Fresh Baked Rolls and Butter

Bottomless non-alcoholic beverages
including coffee, tea, and soda

\$55 per person

Twinkle & Toast

A festive, stations-style experience

PASSED APPETIZERS:

Spinach & Artichoke Phyllo Cups

North Pole Potstickers

SALAD STATION:

Classic Caesar salad

Fresh Garden Salad

with assorted dressings

MASHED POTATO BAR:

Buttery Mashed Potatoes

Assorted Toppings Bar

PASTA STATION:

Penne alla Vodka

Bowtie Broccoli Alfredo

Fresh baked garlic knots

SLIDER STATION:

Assorted Split Rolls

Meatballs Marinara

with shaved parmesan

Barbeque Pulled Pork

Fresh homemade coleslaw

Grilled Flank Steak (carved)

with horseradish cream

Roast Turkey Breast (carved)

with roasted garlic aioli

ACCOMPANIMENTS

Bottomless non-alcoholic beverages
including coffee, tea, and soda

\$43 per person

Add-on Desserts

Apple Pie **\$5** per person

Pumpkin Pie **\$5** per person

New York Cheesecake **\$6** per person

Apple Caramel Pie **\$7** per person

Bread Pudding **\$7** per person

Pumpkin Cheesecake **\$8** per person

Ultimate Chocolate Cake **\$8** per person

Dazzling Dessert Display **\$10** per person



Hilton
Garden InnTM

Watertown/Thousand Islands

I-81 EXIT 45 • (315) 788-1234 • WATERTOWNRESTAURANTS.COM

AN ADDITIONAL 18% GRATUITY PLUS 8% SALES TAX IS ADDED TO ALL FOOD AND BEVERAGE ARRANGEMENTS

**All menus and pricing subject to change, please see a sales representative for our most current offerings.*

2025

Plated Holiday

Dinner Menu

Hearth & Ember

COURSE 1

FRESH GARDEN SALAD

Served with our house apple cider vinaigrette

COURSE 2

(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

WINTER SAGE CHICKEN

Tender herb chicken breast finished with a sage infused cream sauce

BUTTERNUT SQUASH RAVIOLI

Tossed with spinach and topped with toasted pumpkin seeds

ACCOMPANIMENTS:

Buttery mashed potatoes *(except pasta)*
 Chef's choice of seasonal vegetable *(except pasta)*
 Freshly baked bread with butter
 Bottomless non-alcoholic beverages

\$34 per person

Velvet & Vine

COURSE 1

CLASSIC CAESAR SALAD

With house-made croutons and shaved parmesan

COURSE 2

(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

CRANBERRY WALNUT CHICKEN

Roasted chicken, herb stuffing, cranberries & walnuts, topped w/ a sage infused cream sauce

BUTTERNUT SQUASH RAVIOLI

Tossed with spinach and topped with toasted pumpkin seeds

ACCOMPANIMENTS:

Buttery mashed potatoes *(except pasta)*
 Chef's choice of seasonal vegetable *(except pasta)*
 Freshly baked bread with butter
 Bottomless non-alcoholic beverages

\$39 per person

Appetizer add ons

BAKED OYSTERS ROCKEFELLER \$MP per 50 pcs++
 White wine & winter herb butter

CRANBERRY BBQ-SPICED MEATBALLS \$115 per 50 pcs++

GOAT CHEESE & SPICED FIG PHYLLO CUPS \$85 per 50 pcs++

SPINACH & ARTICHOKE PHYLLO CUPS \$70 per 50 pcs++

BOURSIN & BACON-WRAPPED MUSHROOMS \$60 per 50 pcs++

FESTIVE FRIED RAVIOLI \$45 per 50 pcs++

WINTER HARVEST VEGETABLE DISPLAY \$4 per person++
 Crisp seasonal vegetables with avocado ranch & onion dips

VISIT OUR CATERING MENU FOR MORE OPTIONS

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Holiday

LUNCH SELECTIONS

 **Hilton**
Garden Inn
Watertown/Thousand Islands

LUNCH MENUS AVAILABLE
BETWEEN 11:00AM & 2:00PM ONLY

JINGLE & MINGLE

Lunch Buffet

(a minimum of 25 people)

Classic Caesar Salad

Holiday Fruit Salad

Pesto pasta salad

Homemade kettle chips

Kosher dill pickle spears

Soup of the day

butternut squash or alternate upon request

Handcrafted café sandwich & wrap selection:

CHRISTMAS TOASTIE

Honey ham, Swiss cheese & a cranberry aioli

ORCHARD CHICKEN SALAD WRAP

with walnuts and red grapes

SPINACH ARTICHOKE MELT

on garlic bread toast (vegetarian)

Bottomless non-alcoholic beverages
including coffee, tea & soda

\$23 per person

HOLLY & HEARTH

Lunch Buffet

(a minimum of 25 people)

Fresh garden salad

with assorted dressings

Buttery mashed potatoes

Fresh sautéed green bean & carrot medley

WINTER SAGE CHICKEN

herb-grilled chicken breast with sage cream sauce

APPLE CIDER PORK CHOPS

boneless chops finished w/ apple cider demi glaze

VEGETARIAN BUTTERNUT SQUASH RAVIOLI
available upon request, add \$3 per person++

Fresh baked rolls and butter

Bottomless non-alcoholic beverages
including coffee, tea & soda

\$29 per person

PLATED & PEACEFUL

Plated Lunch - \$25/person++

(a minimum of 25 people, RSVP Required)

Fresh garden salad

with house apple cider vinaigrette

Fresh baked rolls and butter

ENTRÉE (Choice of)

FIRESIDE MEATLOAF

Traditional meatloaf with demi-glaze

WINTER SAGE CHICKEN

Herd grilled chicken breast w/ sage cream sauce

APPLE CIDER PORK CHOP DUO

Twin 4oz boneless chops w/ apple cranberry demi glaze

BUTTERNUT SQUASH RAVIOLI

Spinach, sage cream sauce & pumpkin seeds

Chef's choice seasonal vegetable (except pasta)

Buttery mashed potatoes (except pasta)

Served with your choice of
coffee, iced tea, soda, or lemonade

\$25 per person

TINSEL & TABLE

Limited Lunch Menu (25 Max)

(25+ subject to availability, three choices w/ RSVP)

HARVEST PEAR AND BLEU SALAD

with grilled Chicken

APPLE TURKEY RACHEL

Served with a pickle spear and fries

CHRISTMAS TOASTIE

Served with kettle chips & a cup of soup du jour

HADDOCK SANDWICH

Served with a pickle spear and fries

MUSHROOM SPINACH FLATBREAD

Served w/ a side Caesar salad

Served with your choice of coffee,
iced tea, soda, or lemonade

\$19 per person

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