



# Catering Menu



# Welcome

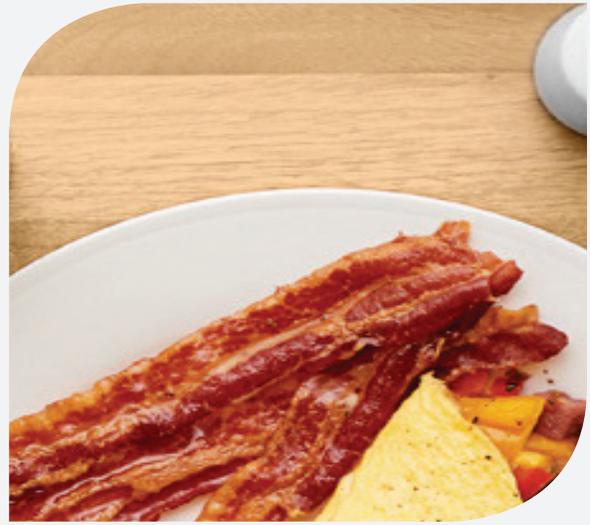
Dear Guest,

Special occasions, meetings, celebrations of all kinds - at Hilton Garden Inn Virginia Beach Oceanfront, we know how important your event is to you, and we know how to make them seamless and memorable.

Look over our catering menu and you'll find plenty of delicious choices. Our knowledgeable and attentive staff professionals are committed to creating a successful event for you and your guests. Contact me with any questions. For special dietary requirements or allergies, please speak to your Hilton Garden Inn Director of Sales or contact person directly.

Thanks for making us a part of your plans and WELCOME to Hilton Garden Inn Virginia Beach Oceanfront where you will find bright-hearted Hospitality!

Kristin Milleson  
General Manager



# Breakfast



# Breakfast Buffet Selections

All Buffets include Assorted Chilled Juices, Starbucks Regular and Decaffeinated Coffee, Herbal and Flavored Teas, Price per person (MINIMUM 25 GUESTS)

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**DOWN SOUTH ..... \$21.95++**

- Scrambled Eggs
- Applewood Smoked Bacon and Country Sausage Links
- Rustic Hash Browns
- Country Sausage Biscuits and Gravy
- Jams, Jellies and Honey Citrus Infused Butter

**Add Southern Grits ..... \$4.95++**

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**BEACHSIDE BUFFET ..... \$24.95++**

- Fresh Seasonal Fruit and Berries
- Greek or Plain Yogurt
- Fluffy Scrambled Eggs
- Applewood Smoked Bacon and Country Sausage Links
- Rustic Hash Browns
- Freshly Baked Hilton Garden Inn Signature Cinnamon Buns with Orange Glaze or Donut Holes
- Assorted Muffins
- Assorted Breads, Jellies and Jams

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**SIMPLE SUNRISE ..... \$16.95++**

- Freshly Baked Hilton Garden Inn Signature Cinnamon Buns with Orange Glaze
- Assorted Muffins
- Assorted Breads, Jellies and Jams
- Fresh Seasonal Fruit and Berries with Yogurt Dip, Granola

## Buffet Enhancements

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**BUTTERMILK BISCUITS AND COUNTRY SAUSAGE GRAVY ..... \$5.50++ per person**

**SOUTHERN STYLE GRITS ..... \$6.50++ per person**

- Diced Ham, Cheddar Cheese, Scallions, Diced Tomatoes, Butter

**\* OMELET STATION ..... \$11.95++ per person**

- Fresh Farm Egg Omelets, Egg Beaters and Egg White Omelets
- Made to Order with All Your Favorite Fillings

*Chef Curated Gluten Free, Vegetarian and Vegan Options Available Upon Request++ Indicates that all Prices are Subject to 23% Service Charge and 11.5% Sales Tax \$4.00 Per Person Charge for Parties of 25 Guests and Under*



## Plated Breakfast Selections

All Breakfast Entrées served with Assorted Juices, Assorted Breakfast Muffins  
 Starbucks Regular and Decaffeinated Coffee, Herbal and Flavored Teas.  
 Price per person.

**ALL AMERICAN BREAKFAST**.....\$17.95++  
 Fluffy Scrambled Eggs, Choice of Applewood Smoked Bacon or Country Sausage,  
 Rustic Hash Brown Potatoes

**HEALTHY START**.....\$15.95++  
 Granola with Greek Yogurt and Seasonal Fruits

**QUICHE** .....\$14.95++  
 Served with Rustic Hash Brown Potatoes  
 Choice of one:  
 Assorted Vegetables  
 Portabello Mushroom and Carmelized Onions  
 Lorraine

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# Specialty Breaks



# Specialty Breaks

*Priced Per Person*

**SWEET AND SALTY.....\$10.95++**

Mini Pretzel Twists, M&M's, Salted Peanuts, Almonds, Dried Fruits  
Fruit Infused Water

**SEASIDE BOARDWALK .....\$14.95++**

Warm Soft Pretzels Bites with Stone Ground Mustard, Sun Chips, Fresh Popped Popcorn  
Mini Corn Dogs with Honey Mustard  
IBC Root Beer, Assorted Sodas, Bottled Water

**DECADENCE.....\$15.95++**

Chocolate Covered Strawberries  
Chocolate Fudge Bite Sized Brownies and Assorted Fresh Housemade Cookies  
Chocolate Covered Pretzels  
Assorted Miniature Candy Bars  
2% & Skim Milk, Assorted Sodas, Bottled Water

**MID-DAY HEALTH BREAK .....\$12.95++**

Seasonal Fruit with Yogurt Dip, Vegetable Crudit , Hummus, Buttermilk Ranch and Dill Dips  
Fruit Infused Water, Assorted Bottled Juices

**SNACK ATTACK.....\$17.95++**

Chicken Bites, Honey Mustard and BBQ Sauce, Cheese Curds, Ranch  
Beer Battered Onion Rings, Thai Aioli  
Assorted Sodas, Bottled Water

**BOARDWALK NACHOS .....\$10.95++**

Tortilla Chips, Warm Cheese Sauce, Fresh Salsa, Guacamole, Sour Cream

**Add Ground Beef or Pulled Chicken .....\$7.00++**

**ENERGY BREAK .....\$11.95++**

Red Bull, Iced Green Tea, Oranges, Granola Bars, Almonds, Bottled Water

**GOURMET POPCORN BAR .....\$8.95++**

Fresh Popped Popcorn, Assorted Seasonings, Toppings and Flavored Syrups  
Fruit Infused Water

**DELIGHTFUL CREATION STATION.....\$8.95++**

Greek and Plain Yogurt, Granola and Granola Bars  
Fresh Seasonal Fruit and Berries  
Fruit Infused Water



# Additions & Enhancements

## BEVERAGES

Starbucks Regular and Decaffeinated Coffee, Herbal Teas and Flavored Creamers .....	\$55.95++/gallon
Assorted Chilled Bottled Juices.....	\$3.00++ each
Assorted Bottled Sodas .....	\$3.00++ each
Dasani Bottled Water.....	\$3.50++ each
Sugar Free and Regular Red Bull.....	\$4.75++ each
Fresh Brewed Iced Tea .....	\$32.00++/gallon
Iced Cold Lemonade .....	\$32.00++/gallon
Fruit Infused Water .....	\$10.00++/gallon

## FRUITS, YOGURT & BAKERIES

Whole Fresh Fruit (Bananas, Apples, Oranges).....	\$20.00++/dozen
Seasonal Sliced Fruit.....	\$9.00++/person
Individual Assorted Fruit Yogurts .....	\$39.00++/dozen
Assorted Granola Bars.....	\$39.00++/dozen
Donut Holes.....	\$7.00++/dozen
Assorted Fresh Baked Muffins.....	\$39.00++/dozen
Hilton Garden Inn Signature Orange Glazed Cinnamon Buns .....	\$39.00++/dozen
Bagels, Cream Cheese, Butter and Jam.....	\$39.00++/dozen
Warm Soft Pretzels with Mustard Dip and Warm Cheese .....	\$13.00++/dozen
Assorted Fresh Baked Cookies .....	\$33.00++/dozen
Full Sized Brownies.....	\$10.00++/dozen
Edwards Surry Virginia Country Ham Biscuits w/ Honey Orange Infused Butter.....	\$3.95++ each
Breakfast Burrito.....	\$11.95++ per person
<i>Flour Tortillas with Fluffy Scrambled Eggs, Country Sausage, Assorted Cheeses, Spanish Rice, Black Beans, Avocado, Fresh Salsa and Sour Cream</i>	
Breakfast Sandwiches (Egg, Cheddar Cheese, Toasted English Muffin.....	\$3.95++ each
<i>Add Tomatoes and Spinach.....</i>	<i>\$ .75++</i>
<i>Add Ham, Sausage or Bacon .....</i>	<i>\$1.75++</i>

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# Lunch



# Plated Lunch Salads

All Salads include Warm Rolls and Butter, Choice of Dessert  
Regular and Decaffeinated Starbucks Coffee, Herbal and Flavored Teas

- COBB SALAD** ..... **\$21.95++**  
Mixed Greens, Diced Ham, Diced Tomato, Chopped Egg  
Bleu Cheese Crumbles, Bacon Crumbles, Diced Cucumbers  
Ranch Dressing and Balsamic Vinaigrette
- CAESAR SALAD** ..... **\$14.95++**  
Romaine Lettuce, Shredded Parmesan Cheese, Croutons, Caesar Dressing  
**Add Grilled Chicken or Grilled Shrimp** ..... **\$9.00++**
- SOUTHWEST CHICKEN SALAD** ..... **\$24.95++**  
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

# Lunch Plated Entrées

All Entrées include Warm Rolls and Butter, Choice of Dessert and Hilton Garden Inn's Signature Garden Salad Served with Ranch and Balsamic Vinaigrette Dressing  
Starbucks Regular and Decaffeinated Coffee, Herbal and Flavored Teas

- GRILLED CHICKEN BREAST** ..... **\$28.95++**  
Grilled Chicken Breast Served with Chef's Seasonal Starch and Vegetables  
Choice of Sauce:  
\*Cantaloupe Pico with Citrus Beurre Blanc \*Bacon and Boursin Cream Sauce \*Smoked Almond Pesto and Charred Lemon \*Mushroom Ragout \*Thyme Au Jus
- BBQ POTATO ENCRUSTED MAHI MAHI** ..... **\$29.95++**  
Fried Brussel Sprouts and Cauliflower Mash
- JUMBO LUMP CRAB CAKE** ..... **\$42.50 ++**  
4 oz Broiled or Fried Crab Cake, Lemon Tartar Sauce Served with Chef's Seasonal Starch and Vegetables
- SEASONAL FISH** ..... **\$27.95++**  
Grilled or Baked Seasonal Fish Served with Chef's Seasonal Starch and Vegetables  
Choice of Sauce:  
\*Citrus Butter \*Pinot Gris and Caper Beurre Blanc \*Fried Shallot and Roasted Red Pepper Cream Sauce  
\*Strawberry Barbeque Glaze and Topped with Melon Salsa \*Shrimp Etouffee Sauce \*Maple Syrup Miso Sauce

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# Lunch Buffet Selections

Priced Per Person

**BEACH PICNIC.....\$28.95++**

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

**Choice of Two (2) Salads**

Southern Potato Salad, Cole Slaw, Italian Pasta Salad, Tomato-Cucumber Salad, Quinoa Salad

**Choice of Three (3) Sandwiches:**

**Fresh Mozzarella (vegetarian)**

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, Sourdough Bread

**Roast Beef**

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

**Tuna Salad**

Lettuce, Tomato, Hoagie Roll

**Sonoma Chicken Salad Wrap**

Chicken Breast, Seedless Grapes, Walnuts, Celery, Spinach Tortilla Wrap

**Ham and Cheese**

Swiss Cheese, Lettuce, Tomato, Whole Grain Mustard, Sourdough Bread

**Marinated Portobello Mushroom Wrap (vegetarian)**

Spinach, Roasted Red Peppers, Roasted Tomatoes, Basil Oil Soaked Tapenade, Burrata Cheese

**Gluten Free Buns or Spinach Wrap.....\$1.25++**

**Boxed To-Go Option.....\$1.75++**

*\*Choice of 2 Sandwiches, 1 Salad for groups under 25  
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# Lunch Buffet Selections

*Priced Per Person*

**BOARDWALK DELI .....\$29.95++**

Chef's Seasonal Soup of the Day  
Hilton Garden Inn's Signature Garden Salad Bowl with Ranch Dressing and Balsamic Vinaigrette  
Sliced Ham, Roasted Turkey Breast, Roast Beef, Chicken Salad, Portobello Mushroom Caps  
Variety of Domestic and Imported Sliced Cheeses  
Assorted Breads  
Lettuce, Tomato, Sweet and Dill Pickles, Red Onions  
Dijon Mustard, Mayonnaise, Horseradish Cream, Kettle Potato Chips  
Assorted Donut Hole Dessert or Assorted Cookies  
Starbucks Regular and Decaffeinated Coffee, Herbal and Flavored Teas

**TASTE OF TIDEWATER .....\$32.95++**

Sliced Grilled Chicken, Spinach Salad - Dried Cranberries, Candied Pecans, Shredded Carrots, Raspberry Balsamic Vinaigrette  
House-made Spinach and Artichoke Dip, Pita Chips  
Lager Heads Seasonal Signature Beef Sliders with Assortment of Toppings and Condiments  
Baked Mac & Cheese, Chef's Seasonal Southern Vegetable  
Chef's Selection of Two Desserts  
Starbucks Regular and Decaffeinated Coffee, Herbal and Flavored Teas

**SOUTHERNER BUFFET .....\$29.95++**

Hilton Garden Inn's Signature Garden Salad Bowl with Ranch Dressing and Balsamic Vinaigrette  
Cole Slaw  
North Carolina Pulled Pork, Pulled Chicken, Trio of Sauces  
Corn Bread, Baked Mac & Cheese, Chef's Seasonal Southern Vegetable  
Warm Rolls and Butter  
Key Lime Pie and Classic Apple Pie  
Starbucks Regular and Decaffeinated Coffee, Herbal and Flavored Teas

**Add Country Fried Chicken..... \$8.00++**

**MEXICAN FIESTA BUFFET .....\$32.95++**

Warm Flour Tortillas  
Fajita Grilled Chicken and Beef Asado  
Grilled Fajita Vegetables: Green & Red Peppers, Onions  
Salsa Fresca, Shredded Lettuce, Sweet Corn Salsa, House-made Hot Sauce  
Shredded Cheese, Sour Cream and Tortilla Chips  
Cinnamon Churros  
Starbucks Regular and Decaffeinated Coffee, Herbal and Flavored Teas

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# Dinner



# Plated Dinner Entrée Selections

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

## LAND

**CHICKEN MONTE CARLO** .....\$39.95++  
Breast of Chicken Stuffed with Prosciutto, Basil, Parmesan Cheese, Roasted Garlic Cream Sauce  
Red Skin Mashed Potatoes and Zucchini Sauté

**AIRLINE GRILLED CHICKEN**.....\$37.95++  
French Breast of Chicken Served with Chef's Seasonal Starch and Vegetables  
Choice of Sauce:  
\*Cantaloupe Pico with Citrus Beurre Blanc \*Bacon and Boursin Cream Sauce \*Smoked Almond Pesto and  
Charred Lemon \*Mushroom Ragout \*Thyme Au Jus

**PRIME PORK CHOP**.....\$35.95++  
Bacon-Bourbon-BBQ Glazed Pork Chop, Potatoes Au Gratin, Broccolini

**SLOW ROASTED BEEF SHORT RIBS**..... \$43.95++  
Signature Short Ribs, Red Skin Mashed Potatoes, Caramelized Brussel Sprouts

**FILET MIGNON**..... \$69.99++  
8oz Filet Mignon, Port Wine Demi Glace Potatoes Au Gratin, Chef's Seasonal Vegetable

**FLANK STEAK CHIMICHURRI** .....\$44.95++  
Grilled Flank Steak with Chimichurri, Roasted Red Potatoes, Chef's Seasonal Vegetable

## SEA

**SOUTHERN GLAZED SALMON**..... \$42.95++  
Mustard-BBQ Glazed Salmon, Wild Rice Pilaf and Roasted Asparagus

**BRONZED CHEF'S SEASONAL FISH**.....\$50.95++  
Grilled Shrimp Salsa, Wild Rice Pilaf and Chef's Seasonal Vegetables

**CHESAPEAKE BAY JUMBO LUMP CRABCAKES** ..... Market  
Two 4oz Crab cakes with Lemon Tartar Sauce Fingerling Potatoes, Chef's Seasonal Vegetables

## FARM

**CAULIFLOWER STEAK**.....\$38.95++  
Marinated Cauliflower, Sautéed Spinach, Roasted Red Bell Peppers, Onion, Mushrooms  
Red Skin Mashed Potatoes

**STUFFED TOMATO**.....\$39.95++  
Sautéed Red Onion, Roasted Red Peppers, Portabello Mushrooms, Braised Bok Choy  
Watermelon Radish, Golden Beets, Balsamic Gastrique

**PORTOBELLO AND FRIED GREEN TOMATOES**.....\$43.95++  
Grilled Sweet Balsamic Portabello, Fried Green Tomato, Sautéed Spinach, Red Onions  
Red Bell Peppers, Roasted Red Pepper Cream Sauce, Burrata Cheese

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# Signature Combination Entrées

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

**FILET MIGNON AND CHESAPEAKE BAY CRAB CAKE .....\$75.95++**

Grilled Filet of Beef, Mushroom, Shallot Demi Glaze  
Jumbo Chesapeake Bay Crab Cake, Citrus Beurre Blanc  
Potatoes Au Gratin, Green Bean Sauté

**FLANK STEAK AND GARLIC CHICKEN .....\$50.95++**

Grilled Flank Steak, Choice of Chimichurri or House-made Steak Sauce  
Garlic Roasted Chicken Breast, Whole Grain Mustard and Chive Cream sauce  
Red Skin Mashed Potatoes, Roasted Asparagus

**JUMBO CRAB CAKE AND SAVORY CHICKEN .....\$52.95++**

Broiled Jumbo Lump Crab Cake, White Wine Lemon Cream  
Roasted Chicken Breast Stuffed with Parmesan, Prosciutto, Basil Cream Sauce  
Roasted Fingerling Potatoes and Sautéed Spinach

## Salad Selections

**HILTON GARDEN INN'S SIGNATURE GARDEN SALAD**

Mixed Greens, Fresh Tomatoes  
Cucumbers, Shredded Carrots  
Ranch Dressing and Balsamic Vinaigrette

**CLASSIC CAESAR SALAD**

Romaine Greens, Parmesan Cheese, Croutons, Caesar Dressing

**GREEK SALAD**

Spinach, Tomato Wedges, Diced Cucumbers, Kalamata Olives  
Sliced Red Onions, Feta Cheese Crumbles, Greek Vinaigrette

**WEDGE SALAD**

Baby Iceberg Wedge, Bleu Cheese Crumbles, Diced Tomatoes, Bacon Crumbles,  
Sliced Red Onion, Choice of Ranch or Bleu Cheese



# Sand Bar Buffet

Served with Warm Dinner Rolls and Butter, Choice of Two Dessert Selections  
Starbucks Regular and Decaffeinated Coffee, Herbal and Flavored Teas



**TWO ENTREES..... \$49.95++**

**THREE ENTREES..... \$59.95++**

## Choice of One Salad

Hilton Garden Inn's Signature Garden Salad  
Classic Caesar  
Greek Salad  
Wedge Salad

## Choice of Two Starches

Potatoes Au Gratin  
Roasted Garlic Red Skin Mashed Potatoes  
Herb-Onion Roasted Potatoes  
Baked Mac & Cheese with Potato Chip Crumbles  
Penne Pomodoro  
Pesto Cavatappi  
Wild Rice Pilaf  
Basmati Rice

## 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 Broccolini, Parmesan Herb Crust  
Honey Pecan Roasted Carrots  
Roasted Asparagus, Cherry Tomatoes, Red Onions,

## Choice of Two or Three Entrees

### LAND

Chicken Monte Carlo Stuffed with Bacon, Basil,  
Parmesan Cheese, Roasted Garlic Cream Sauce

Grilled Chicken Breast,  
Boursin Pink-Peppercorn Sauce

Roasted Chicken Breast, Apple-Bacon-Onion  
Stuffing, Fennel, Basil Beurre Blanc

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

Mustard-Herb Crusted Pork Loin,  
House-made Applesauce

Slow Roasted, Sliced Sirloin of Beef, Au Jus

Roasted Boneless Short Ribs,  
Sautéed Mushroom Medley, Cabernet Sauce

### SEA

Grilled Salmon,

Choice of Sauce:

\*Citrus Butter

\*Pinot Gris and Caper Beurre Blanc

\*Fried Shallot and Roasted Red Pepper Cream  
Sauce

\*Strawberry Barbeque Glaze and Topped with  
Melon Salsa

\*Shrimp Etouffee Sauce

\*Maple Syrup Miso Sauce

Citrus-Soy Grilled Mahi, Pineapple Salsa

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

### FARM

Cauliflower Steak, Marinated Cauliflower,  
Sautéed Spinach, Roasted Red Bell Peppers,  
Onion, Mushrooms

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## Dessert Selections ..... \$8.95++

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### **BOURBON PECAN PIE**

Bourbon, Brown Sugar and Pecans

### **KEY LIME PIE DELIGHT**

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

### **TRIPLE CHOCOLATE AND ALMOND CHEESECAKE**

Triple Chocolate Cheesecake, Graham Cracker, Chocolate Ganache Topping

### **NEW YORK DELI CHEESECAKE**

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

### **CHEF'S SEASONAL DESSERT**

### **VANILLA BEAN MOUSSE AND RASPBERRY MARTINI**

Chantilly Cream, Vanilla Mousse, Raspberry Sauce, Fresh Mint Garnish

### **FLOURLESS CHOCOLATE TORTE**

Gluten Free Chocolate Torte

### **VERY BERRY STRAWBERRY SHORT-CAKE**

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



# Hors d'oeuvres



# Cold Selections

*Display or Butler Passed*

100 Pieces per order

Minimum of 50

Butler Passed: \$25

## LAND

Southern Belle Deviled Eggs – Mild Sausage, Pepper and Onion Sauté .....	\$215.00++
Lager Heads Deviled Eggs- Ground Beef, Tomato, Beer Cheese, Cilantro .....	\$215.00++
BLTeenie – Roma Tomato, Iceberg, Crumbled Bacon, Garlic Aioli, Crostini .....	\$215.00++
Prosciutto Wrapped Melon, Honey Vinaigrette (Seasonal) .....	\$250.00++

## SEA

Open Faced Lobster Slider .....	\$425.00++
Shrimp Cocktail Shooters .....	\$375.00++

## FARM

Tomato Basil Mozzarella Skewers .....	\$225.00++
Bruschetta Crostini – Tomato, Burrata, Basil, Balsamic Glaze, Chive Oil .....	\$215.00++

# Hot Selections

*Display or Butler Passed*

100 Pieces per order

Minimum of 50

Butler Passed: \$25

## LAND

Buffalo Chicken Bites, Bleu Cheese, Celery Sticks .....	\$295.00++
Mushroom Caps Stuffed with Bacon, Mozzarella, Parmesan .....	\$250.00++
Pecan Crusted Chicken Bites, Chipotle Honey BBQ Sauce .....	\$275.00++
Chicken Potstickers, Sesame Ginger Dipping Sauce.....	\$250.00++
Beef Meatballs, Tennessee Whiskey Sauce .....	\$225.00++
Applewood Smoked Bacon Wrapped Meatballs .....	\$330.00++

## SEA

Jalapeno Bacon Wrapped Shrimp, Mustard BBQ Sauce.....	\$375.00++
Bacon Wrapped Scallops, BBQ Glaze.....	\$395.00++
Mini Chesapeake Bay Crab Cakes, Cajun Remoulade .....	\$450.00++
Golden Fried Coconut Shrimp, Duck Sauce .....	\$500.00++
Mini Crab Au Gratins -	
Blue Crab, Smoked Gouda Cream, Crispy Prosciutto, Herbed Breadcrumbs.....	\$375.00++

## FARM

Mushroom Caps Stuffed with Ratatouille.....	\$225.00++
Vegetable Lumpia, Asian Chili Sauce .....	\$225.00++
Spinach and Artichoke Dip in Phyllo Cups.....	\$175.00++

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# Displays

Minimum 25 guests

<b>ANTIPASTO TABLE</b> .....	<b>\$16.95++</b>
Capicola Ham, Genoa Salami, Prosciutto, Pepperoncinis, Roasted Red and Yellow Peppers, Sicilian Olives, Marinated Artichoke Hearts, Fresh Mozzarella, Provolone, Aged Parmesan Cheeses, Assortment of Breads or Crackers	
<b>SEASONAL FRESH FRUIT</b> .....	<b>\$8.95++</b>
Fresh Seasonal Fruit, Grapes, Assorted Berries, Yogurt Dip	
<b>Fruit Display Enhancement</b> .....	<b>\$9.00++</b>
Grand Marnier Dark Chocolate Fondue, Cubed Pound Cake, Marshmallows	
<b>FRESH VEGETABLE CRUDITES</b> .....	<b>\$8.95++</b>
Assorted Fresh Vegetables with House Made Ranch Dp	
<b>DOMESTIC AND IMPORTED CHEESES</b> .....	<b>\$9.95++</b>
Garnished with Grapes, Berries, Assorted Jams, Spreads, Dried Fruits, Caramelized Walnuts Gourmet Crackers and Herb Toasted Baguettes	
<b>WARM CHESAPEAKE BAY CRAB DIP W/ PITA WEDGES (SERVES 50)</b> .....	<b>\$249.00++</b>
<b>MAC &amp; CHEESE</b> .....	<b>\$10.95++</b>
Cavatappi Pasta, Light White Cheddar Sauce with Following Toppings: Diced Ham, Bacon Bits, Broccoli, Jalapenos, Green Onions, Potato Chip Crumbles	
<b>Add Grilled Chicken, Short Ribs or Jumbo Shrimp</b> .....	<b>\$9.00++</b>
<b>Add Jumbo Lump Crab</b> .....	<b>\$12.00++</b>
<b>WARM SPINACH &amp; ARTICHOKE DIP (SERVES 50)</b> .....	<b>\$175.00++</b>
Celery, Pita Wedges	
<b>MASHED POTATO BAR</b> .....	<b>\$12.95++</b>
Mashed Potatoes with the Following Toppings: Cheddar Cheese, Sour Cream, Scallions, Bacon, Roasted Garlic, Whipped Butter	
<b>FAJITAS YOUR WAY</b> .....	<b>\$15.95++</b>
Shredded Chicken and Beef Asado, Shredded Lettuce, Fajita Vegetables, Shredded Cheddar Cheese, Jalapenos Flour Tortillas, Sweet Corn Salsa, and House-made Hot Sauce	
<b>LAGER HEADS BURGER SLIDER STATION</b> .....	<b>\$13.95++</b>
80/20 Beef, Cheddar Cheese, Lettuce, Tomato, Green Chili Relish, Pepper Jack Cheese, Guacamole Applewood Smoked Bacon, Pickles, Crispy Onion Straws, BBQ Sauce <i>Substitute Turkey Burger or Fried Chicken</i>	
<b>LOADED TATER TOTS</b> .....	<b>\$10.95++</b>
Warm Cheese Sauce, Fresh Tomato Salsa, Guacamole, Sour Cream Old Bay Seasoning, Garlic Parmesan Seasoning	
<b>Add Ground Beef, Pulled Chicken or Pork</b> .....	<b>\$7.00++</b>
<b>S'MORE STATION</b> .....	<b>\$9.95++</b>
Jumbo Marshmallows, Graham Crackers, Assorted Chocolates	

*Chef Curated Gluten Free, Vegetarian and Vegan Options Available Upon Request++ Indicates that all Prices are Subject to 23% Service Charge and 11.5% Sales Tax \$4.00 Per Person Charge for Parties of 25 Guests and Under*



# Attended Stations\*

Minimum 50 guests | Chef Attendant Required \$100 per Attendant

**TENDERLOIN OF BEEF** ..... **Market Price++**

Carved to Order, Served with Silver Dollar Rolls, Roasted Garlic Demi- Glace and Whole Grain Mustard

**RIBEYE BEEF** ..... **\$16.95++**

Carved to Order, Served with Silver Dollar Rolls, Roasted Garlic Demi- Glace and Whole Grain Mustard

**PITT ROASTED HAM** ..... **\$12.95++**

Carved to Order, Served with Parker House Rolls, Mango Chutney, Vidalia Onion Sauté, Dijon Mustard

**ROASTED TURKEY BREAST** ..... **\$12.95++**

Carved to Order, Served with Miniature Dinner Rolls, Orange-Cranberry Relish, Spicy Mustard  
Cracked Pepper Aioli

**PASTA STATION** ..... **\$13.95++**

Cooked to Order 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, Meatballs or Jumbo Shrimp* ..... **\$9.00++**

**TIDEWATER SEAFOOD STATION** ..... **MARKET PRICE++**

A Selection of Fresh Local Shellfish:  
Raw James River and Lynnhaven Oysters, Steamed Middle Neck Clams,  
Jumbo Shrimp Steamed Old Bay-Style, Prince Edward Island Mussels

*Chef Curated Gluten Free, Vegetarian and Vegan Options Available Upon Request  
++ Indicates that all Prices are Subject to 23% Service Charge and 11.5% Sales Tax  
\$4.00 Per Person Charge for Parties of 25 Guests and Under*



# Bar Service

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## HOST BAR BY CONSUMPTION

### PRICED PER DRINK

Call Brand Liquors .....	\$7.00++	Domestic Beer .....	\$5.50++
Premium Brand Liquors .....	\$9.00++	Imported and Craft Beer .....	\$7.00++
House Wines .....	\$7.00++	Soft Drinks.....	\$3.00++
Premium Wine .....	\$10.00++	Fruit Juices.....	\$3.00++
		Bottled Water .....	\$3.50++

## HOST BAR SERVICE BY THE HOUR

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

### PRICED PER PERSON FOR SELECTED LENGTH OF TIME

HOURS OF SERVICE	CALL BRANDS	PREMIUM BRANDS
One Hour .....	\$17.00++	\$20.00++
Two Hour .....	\$22.00++	\$27.00++
Three Hour.....	\$27.00++	\$32.00++
Four Hour .....	\$32.00++	\$38.00++
Five Hour .....	\$37.00++	\$44.00++
Each Additional Hour .....	\$6.00++	\$7.00++
<b>Add Premium Wine Selections .....</b>		<b>\$6.00++</b>

## CASH BAR SERVICE

### PRICED PER DRINK

Call Brand Liquors .....	\$8.00	Domestic Beer .....	\$6.50
Premium Brand Liquors .....	\$10.00	Imported and Craft Beer .....	\$7.50
House Wines .....	\$8.00	Soft Drinks .....	\$3.25
Premium Wine .....	\$11.00	Fruit Juices.....	\$3.25
		Bottled Water .....	\$3.75

**ALL HOST AND CASH BARS REQUIRE BARTENDERS: \$100.00+ EACH**

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



# Beverage Selection

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## CALL BRAND LIQUOR

Pinnacle Vodka, Beefeater Gin, Cruzan Light Rum  
Jim Beam Bourbon, Sauza Blue Tequila, Grant’s Reserve Scotch

## PREMIUM BRAND LIQUOR

Effen Vodka, Bombay Sapphire Gin, Captain Morgan’s Spiced Rum  
Crown Royal, Jack Daniel’s Tennessee Whiskey,  
Johnny Walker Black Scotch, Bacardi Rum, Sauza Hornitos Tequila

## CORDIALS

Baileys Irish Cream, Kahlua, Frangelico, Grand Marnier

## DOMESTIC BEER

Budweiser, Bud Light, Michelob Ultra, Miller Lite

## IMPORTED AND CRAFT BEER

Heineken, Corona, Stella Artois, Seasonal Craft and Local Beers

## HOUSE WINE

Trinity Oaks Pinot Grigio, Trinity Oaks Chardonnay, Salmon Creek White Zinfandel  
Columbia Grand Estates Merlot, 14 Hands Cabernet Sauvignon  
House Champagne

## PREMIUM WINE

Santa Margarita Pinot Grigio, William Hill Chardonnay, Mark West Pinot Noir,  
Wente Merlot, William Hill Cabernet Sauvignon

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

Bar Mixers - Assorted Sodas, Tonic Water, Soda Water

Juices – Orange, Cranberry, Grapefruit, Pineapple

## GOURMET COFFEE STATION .....\$3.95++

Starbucks Regular and Decaffeinated Coffee, Herbal and Flavored Teas  
Flavored Creamers, Chocolate Shavings, Whipped Cream  
Cinnamon Sticks, Sugar Stirrers





# Culinary Team Building

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## 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        |