

CATERING MENU



WELCOME

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn Dallas Market Center 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 of 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.

Thanks for making us a part of your plans and welcome to Hilton Garden Inn Dallas Market Center!

Brianna Sepulveda
Catering Manager

CATERING INFORMATION

FOOD AND BEVERAGE SERVICE

The Hilton Garden Inn Market Center is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served.

Split menu choices are limited to two choices plus a vegetarian option. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

The sale and service of alcoholic beverage are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room assignments to best accommodate either increasing or decreasing attendance figures.

GUARANTEES

Guarantees are due into the Planning Office by 12pm, 5 days prior to your event. Should we not receive the guarantee at this time; the expected number of people shown on your Banquet Event Order will become the guarantee. Increases to the guarantee will be allowed up to 12pm, 72 hours from the function. Cancellation of any catered function within the guarantee period is subject to full charge.

MENU PRICING

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 6 months prior to the time that the particular function takes place. Kindly advise us of your menu selections at your earliest convenience but no later than 30 days prior to your event. Please note that our Catering Manager and Chef Zohra Zoudi can also customize menus based on your preferences.

AUDIO/VISUAL EQUIPMENT

We will be pleased to arrange for any audio-visual requirements for your events. A 22% service charge applies to all audio-visual rentals. There is no additional fee for clients providing their own audio-visual equipment. Arrangements are to be made no later the 72 hours prior to event.

BILLING

An acceptable form of payment must be agreed upon during the initial booking arrangements in order to guarantee your event. Acceptable forms include advance deposit (pre-payment), direct billing (subject to approval), or completed credit card authorization form. Company Check payment accepted up until 14 days prior to any particular event. Cash or credit card payment accepted up until 5 working days prior to group arrival.

ALL catering and banquet charges including room rental, audio visual, labor, food and beverage are subject to a 22% taxable service charge. Sales tax and occupancy Tax, where applicable, are in addition to the service charge.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event. One Security Guard per 100 guests is required for all events consuming alcohol at a rate of \$35.00 per hour, per guard.

DECORATIONS

The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. It is at the discretion of Hilton Garden Inn to charge labor for cleanup of excessive trash, glitter or confetti remaining at the conclusion of an event. Rice, Confetti cannons and similar appliances are not allowed.

Hotel Provides Complimentary Centerpieces, Linens, Plates, Silverware and Skirting for Specialty Tables. Please note that if Hotel Items are damaged or taken off the property the Client will assume financial responsibility for those items.

ENTERTAINMENT

We are pleased to provide you with vendor referral for all of your event needs or you may choose to select your own. All musical entertainment is monitored and must cease by 1:00 am in our ballroom.



A LA CARTE SELECTIONS



ROYAL COFFEE & DECAFFEINATED COFFEE	39.00 per gallon
ICED TEA	32.00 per gallon
HOT TEA	39.00 per gallon
FRUIT PUNCH OR LEMONADE	30.00 per gallon
ASSORTED JUICE (ORANGE, APPLE, CRANBERRY)	19.00 per carafe
ASSORTED SODAS	2.75 per can
BOTTLED WATER	3.00 per bottle
RED BULL/MONSTER	5.00 per can
BREAKFAST BREADS	30.00 per dozen
FRESH BAKED COOKIES	30.00 per dozen
FUDGE BROWNIES	32.00 per dozen
SLICED FRUIT TRAY (APPROX 30PPL)	120.00 per tray
ASSORTED CANDY BARS	29.00 per dozen
GRANOLA/ENERGY BARS	29.00 per dozen
HOMEMADE SALSA (SERVED WITH TORTILLA CHIPS)	45.00 per gallon
ASSORTED YOGURTS	3.00 per each

A twenty-two percent taxable service charge and applicable state sales tax will be added to all food and beverage arrangements.

BREAKFAST

(10 ppl Minimum/Groups less than 10 ppl there will be assessed
\$50.00 set-up fee)

CONTINENTAL 13.00 per person BREAKFAST

Assortment of Breakfast Breads
Assorted Chilled Juices to Include:
Orange, Apple & Cranberry
Royal Coffee and Decaffeinated Coffee

UPGRADED 17.00 per person CONTINENTAL BREAKFAST

Assortment of Breakfast Breads
Bagels with Cream Cheese and Jellies
Fresh Sliced Seasonal Fruit
Assorted Chilled Juices to Include:
Orange, Apple & Cranberry
Royal Coffee and Decaffeinated Coffee

EARLY RISER BUFFET 20.00 per person

Fluffy Scrambled Eggs
Crispy Bacon and Grilled Sausage
Red Potatoes with Peppers and Onions
Assortment of Breakfast Breads
Assorted Chilled Juices to Include:
Orange, Apple & Cranberry
Royal Coffee and Decaffeinated Coffee

ADD-ONS

ASSORTED BREAKFAST BURRITOS 3.00 each
ASSORTED CEREALS WITH MILK 3.00 each



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PLATED LUNCHES

Entrées Served with Chef's Selection of Dessert, Warm Rolls & Butter, Iced Tea, Royal Coffee & Decaffeinated Coffee

TRIO SALAD 20.00 per person
Home made Tuna, Chicken and Pasta Salad served on Fresh Romaine Lettuce

GRILLED CHICKEN CAESAR SALAD 18.00 per person
Fresh Romaine Lettuce topped with grated Parmesan Cheese, Croutons and Sliced Grilled Chicken. Served with Caesar and Golden Italian Dressing

TEX-MEX FAJITA WRAP 18.00 per person
*Sliced Marinated Chicken Breast with Pepper and Onions in a Whole Wheat Tortilla with Romaine Lettuce garnished with Fresh Fruit. Served with Pico De Gallo, Sour Cream, *Tortilla Chips and Salsa
(No Warm Rolls & Butter)*

GRILLED TILAPIA 20.00 per person
*Garden Salad with Two Dressing Options
Grilled Tilapia with Balsamic Glaze. Served with Orzo Pasta and Julienne Style Vegetables.*

CHICKEN ALFREDO 21.00 per person
*Caesar Salad with Two Dressing Options
Grilled Seasoned Chicken Breast served with Fettuccine Pasta and Topped with Creamy Alfredo Sauce. Served with Fresh Sautéed Vegetables*

CHICKEN PARMIGIANA 21.00 per person
*Caesar Salad with Two Dressing Options
Lightly Breaded Chicken topped with Marinara and Mozzarella Cheese. Served with Fettuccine and Squash Medley*

TEXAS BBQ BRISKET 24.00 per person
*Garden Salad with Two Dressing Options
Broiled BBQ Brisket topped House made Spicy BBQ Sauce. Served with Garlic Mashed Potatoes and Green Beans*

BLACKENED CHICKEN 22.00 per person
*Garden Salad with Two Dressing Options
Blackened Chicken Breast topped with White Pepper Cream Sauce. Served with Rice Pilaf and Fresh Sautéed Vegetables*



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LUNCH BUFFETS

(20ppl Minimum/Groups less than 20ppl there will be assessed
a \$50.00 set-up fee)



DELI DELIGHT 20.00 per person

*Pasta Salad
Assorted Deli Sandwich Breads
Sliced Meats to Include: Turkey, Ham & Roast Beef
Cheese Selection of Swiss, Cheddar & Mozzarella.
Includes a Relish Tray and Appropriate Condiments
Kettle Potato Chips
Chef's Selection of Dessert
Iced Tea, Royal Coffee and Decaffeinated Coffee*

ON THE BORDER 27.00 per person

*Black Bean & Roasted Corn Salad
Marinated and Charbroiled Beef and Chicken Fajitas
with Peppers and Onions
Sour Cream, Shredded Cheese, Guacamole, Salsa
Warm Flour Tortillas
Spanish Rice, Refried Beans
Chef's Selection of Dessert
Iced Tea, Royal Coffee and Decaffeinated Coffee*



BUFFET ITALIANO 25.00 per person

*Caesar Salad with Caesar & Golden Italian Dressing
Beef Lasagna
Marinated Grilled Chicken Breast
Penne Pasta in Creamy Alfredo Sauce
Grilled Vegetable Medley
Bread Sticks
Chef's Selection of Dessert
Iced Tea, Royal Coffee and Decaffeinated Coffee*

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TAKE A BREAK...

(10ppl Minimum/Groups less than 10ppl there will be assessed a \$50.00 set-up fee)

MOVIE THEATRE FAVORITES 13.00 per person

*Buttered Popcorn
Assorted Candy Bars
Tortilla Chips with Queso
Assorted Sodas and Iced Tea*

HILTON'S HEALTHY CHOICE 13.00 per person

*Seasonal Fresh Fruit Skewers
Yogurt Dipping Sauce
Granola Bars
Bottled Water and Assorted Flavored Waters*

MEETING RECHARGE 16.50 per person

*Energy/Power Bars
Whole Fruit
Mixed Nuts
Assorted Energy Drinks and Sodas*

SUGAR RUSH 11.50 per person

*Assortment of Fresh Baked Cookies
Chocolate Fudge Brownies & Blondies
Assorted Sodas, Royal Coffee and Decaffeinated Coffee*

HOMERUN BREAK 14.00 per person

*Mini Corn Dogs
Jumbo Pretzels with Spicy Mustard
Tortilla Chips with Queso
Lemonade and Assorted Sodas*



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MEETING PACKAGES

(20ppl Minimum/Groups less than 20ppl there will be assessed a \$50.00 set-up fee)

DOWNTOWN PACKAGE

42.00 per person

Continental Breakfast:

Assortment of Breakfast Breads

Bagels with Cream Cheese and Jellies

Assorted Chilled Juices to Include: Orange, Apple & Cranberry

Royal Coffee and Decaffeinated Coffee

Mid Morning Royal Coffee Refresh

Deli Delight:

Pasta Salad

Assorted Deli Sandwich Breads

Sliced Meats to Include: Turkey, Ham & Roast Beef

Cheese Selection of Swiss, Cheddar & Mozzarella.

Includes a Relish Tray and Appropriate Condiments

Kettle Potato Chips

Chef's Selection of Dessert

Iced Tea, Royal Coffee, Decaffeinated Coffee

PM Break:

Assorted Fresh Baked Cookies

Popcorn

Assorted Sodas

Royal Coffee and Decaffeinated Coffee

FIESTA PACKAGE

47.00 per person

Continental Breakfast:

Assortment of Breakfast Breads

Bagels with Cream Cheese and Jellies

Assorted Chilled Juices to Include: Orange, Apple & Cranberry

Royal Coffee and Decaffeinated Coffee

Mid Morning Royal Coffee Refresh

On the Border Buffet:

Black Bean Salad & Roasted Corn Salad

*Marinated and Charbroiled Beef and Chicken Fajitas
with Peppers and Onions*

Sour Cream, Shredded Cheese, Guacamole, Salsa

Warm Flour Tortillas

Spanish Rice, Refried Beans

Chef's Selection of Dessert

Iced Tea, Royal Coffee, Decaffeinated Coffee

PM Break:

Tortilla Chips with Salsa

Sopapillas with Honey

Limeade and Iced tea

TEXAS WELCOME

50.00 per person

Continental Breakfast:

Assortment of Breakfast Breads

Bagels with Cream Cheese and Jellies

Assorted Chilled Juices to Include: Orange, Apple & Cranberry

Royal Coffee and Decaffeinated Coffee

Mid Morning Royal Coffee Refresh

Garden Salad

with Two Dressing Options

Grilled BBQ Chicken Breast

Smoked Sausage

Garlic Mashed Potatoes

Sautéed Green Beans

Assorted Rolls with Butter

Chef's Selection of Dessert

Iced Tea, Royal Coffee, Decaffeinated Coffee

PM Break:

Roasted Peanuts

Jumbo Pretzels with Spicy Mustard

Assorted Candy Bars

Assorted Sodas & Bottled Water



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PLATED DINNER

Entrées Served with Warm Rolls &
Butter, Iced Tea, Royal Coffee &
Decaffeinated Coffee

CHICKEN POBLANO 25.00 per person

Garden Salad with Two Dressing Options

Grilled Chicken Breast topped in a Creamy Poblano Sauce. Served with Cilantro Rice and Squash Medley with Red Onions

LONDON BROIL 29.00 per person

Garden Salad with Two Dressing Options

Sliced Flank Steak topped with House made Wild Mushroom Sauce. Served with Rosemary Potatoes and Fresh Sautéed Vegetables

MARGARITA CHICKEN 27.00 per person

Caesar Salad with Two Dressing Options

A fabulous blend of tequila and lime flavors marinated and grilled to perfection and topped with Mango Pico de Gallo. Served with Rice Pilaf and Grilled Vegetables

CHEF ZOHRA'S 25.00 per person

CHICKEN PICCATA

Garden Salad with Two Dressing Options

Grilled Chicken Breast dipped lightly in Egg Batter sautéed in Olive Oil topped with Shallots, Capers and Herb Lemon Butter. Served with Orzo Pasta and Fresh Sautéed Vegetables

ROASTED 28.00 per person

PORTHOUSE PORK LOIN

Caesar Salad with Two Dressing Options

Medallions of Porterhouse Pork Loin in an Apple Brandy Sauce. Served with Garlic Mashed Potatoes and Buttered Broccoli

BLACKENED SALMON 32.00 per person

Spinach Salad with Two Dressing Options

Blackened Salmon Filet pan seared to perfection.

Served with Wild Rice and Julienne Style Vegetables.

NEW YORK STRIP 40.00 per person

Caesar Salad with Two Dressing Options

12 oz Center Cut New York Strip broiled topped with Wild Mushroom Sauce and Grilled Onions. Served with Baked Potato and Fresh Sautéed Vegetables

STUFFED CHICKEN 30.00 per person

Caesar Salad with Two Dressing Options

Sautéed Mushroom and Spinach inside a plump Chicken Breast topped with White Wine Sauce. Served with Parmesan Orzo Pasta and Squash Medley.

ADD CHEF'S CHOICE OF DESSERT 4.00 per person



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DINNER BUFFET

(20 ppl Minimum/Groups less than 20 ppl there will be assessed a \$50.00 set-up fee)

TEXAS BBQ BUFFET 34.00 per person

Garden Salad

with Two Dressing Options

Cole Slaw

Sliced Brisket with House made Spicy BBQ Sauce

Grilled BBQ Chicken Breast

Garlic Mashed Potatoes

Sautéed Green Beans with Bacon & Pearl Onions

Assorted Rolls with Butter

Iced Tea, Royal Coffee and Decaffeinated Coffee

TUSCAN BUFFET 32.00 per person

Caesar Salad

with Two Dressing Options

Tomato & Mozzarella Salad

Chicken Marsala

Baked Ziti with Sausage

Parmesan Orzo Pasta

Ratatouille

Bread Sticks

Iced Tea, Royal Coffee and Decaffeinated Coffee

SOUTHWEST FIESTA 34.00 per person

Garden Salad

with Two Salad Dressing Options

House made Ceviche and Salsa with Tortilla Chips

Charbroiled Beef Fajita with Peppers and Onions

Sour Cream Chicken Enchiladas

Cilantro Rice

Black Beans

Warm Flour Tortillas

Guacamole and Sour Cream

Iced Tea, Royal Coffee and Decaffeinated Coffee

ADD CHEF'S CHOICE OF DESSERT 4.00 per person



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HOR D'OEUVRES



STARTERS

HOMEMADE SALSA 45.00 per gallon
(SERVED WITH TORTILLA CHIPS)

GUACAMOLE 65.00 per gallon
(SERVED WITH TORTILLA CHIPS)

CHILE CON QUESO 50.00 per gallon
(SERVED WITH TORTILLA CHIPS)

SPINACH DIP 65.00 per gallon
(SERVED WITH TORTILLA CHIPS)

SEASONAL FRUIT DISPLAY
(SERVED WITH STRAWBERRY DIPPING SAUCE)

120.00 per tray (APPROX 30PPL)

200.00 per tray (APPROX 50PPL)

VEGETABLE CRUDITES
(SERVED WITH RANCH AND BLEU CHEESE)

100.00 per tray (APPROX 30PPL)

165.00 per tray (APPROX 50PPL)

DOMESTIC CHEESE
(GARNISHED WITH FRESH FRUIT)

140.00 per tray (APPROX 30PPL)

230.00 per tray (APPROX 50PPL)

HOR D'OEUVRES SELECTIONS

(PER 50 PIECES)

STUFFED JALAPENOS 110.00

BATTERED MUSHROOMS 110.00
(SERVED WITH RANCH)

SWEDISH MEATBALLS 125.00

MINI CHICKEN QUESADILLAS 125.00

FINGER SANDWICHES 125.00

CAJUN CHICKEN FINGERS 125.00
(SERVED WITH HOUSE MADE BBQ SAUCE)

ASSORTED MINI QUICHE 125.00

SPANAKOPITA 125.00

BUFFALO WINGS 150.00
(SERVED WITH BLEU CHEESE)

FRIED MAC & CHEESE BITES 150.00

BRUSCHETTA 150.00

BACON WRAPPED SCALLOPS 165.00

MINI CRAB CAKES 165.00

COCONUT JUMBO SHRIMP 175.00

CARVING STATIONS

(SERVED WITH WARM ROLLS AND SPREADS
CARVING FEE OF 60.00 WILL APPLY PER STATION)

SMOKED TURKEY BREAST 275.00
(APPROX 40PPL / 15-17 POUNDS)

ROAST TOP ROUND 350.00
(APPROX 50PPL / 20-22 POUNDS)

HONEY & APRICOT GLAZED HAM 300.00
(APPROX 50PPL / 20-22 POUNDS)

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BAR & COCKTAIL SELECTIONS

CASH BAR

COGNACS & CORDIALS	12.00
PREMIUM BRANDS	10.00
CALL BRANDS	9.00
HOUSE WINE OR CHAMPAGNE	7.00
DOMESTIC BOTTLED BEER	6.00
IMPORTED BOTTLED BEER	7.00
SOFT DRINK	3.00
BOTTLED WATER	3.00

HOST BAR

COGNACS & CORDIALS	11.00
PREMIUM BRANDS	9.00
CALL BRANDS	8.00
HOUSE WINE OR CHAMPAGNE	6.00
DOMESTIC BOTTLED BEER	5.00
IMPORTED BOTTLED BEER	6.00
SOFT DRINK	2.00
BOTTLED WATER	2.00

BARTENDERS

100.00 per bartender / per event

CASHIER

75.00 per cashier / per event

**Required for Cash Bars*



HOUSE WINE, PER BOTTLE 30.00
(MERLOT, CABERNET SAUVIGNON, ZINFANDEL, CHARDONNAY)

DOMESTIC KEG OF BEER 300.00

HOUSE CHAMPAGNE PER BOTTLE 25.00

FRUIT PUNCH 30.00 per gallon
OR LEMONADE

CHAMPAGNE PUNCH 50.00 per gallon

*DUE TO LIQUOR LICENSE RESTRICTIONS NO OUTSIDE ALCOHOL CAN
NOT BE BROUGHT INTO BANQUET ROOMS

*PM SOCIAL EVENTS WITH CASH OR HOST BAR REQUIRE SECURITY @
\$35.00/HOUR WITH A FOUR HOUR MINIMUM*

*A twenty-two percent taxable service charge will be added to all food,
beverage and labor arrangements / applicable sales tax will be charged to
non-alcoholic items and labor fees.*

AUDIO VISUAL

AUDIO

SOUND SYSTEM (1-125 ppl)	250.00
SOUND SYSTEM (125-250 ppl)	400.00
MIXER 4-CHANNEL	45.00
MIXER 12-CHANNEL	65.00
LAPTOP AUDIO (DI Box)	45.00
WIRELESS HANDHELD MICROPHONE	135.00
WIRELESS LAVALIERE	135.00
WIRED/PODIUM MICROPHONE	50.00

MISC

LED UPLIGHTING (ANY COLOR)	45.00 each
PODIUM LIGHTING	250.00
FLIPCHART WITH MARKERS	45.00
POST-IT FLIPCHART WITH MARKERS	55.00
WHITE BOARD WITH MARKERS	45.00-85.00
STAGING PER 4' X 4' SECTION (INCLUDES BLACK SKIRTING AND STEPS)	75.00
CONFERENCE PHONE	150.00

SCREENS

7.5' X 10' FAST FOLD SCREEN	205.00
6' X 8' FAST FOLD SCREEN	185.00
6' X 8' TRIPOD SCREEN	65.00

PROJECTORS

3000 LUMEN	250.00
5000 LUMEN	500.00

PACKAGES

<u>LCD PROJECTION PACKAGE</u>	<u>350.00</u>
(PROJECTOR, SCREEN, AV CART, POWER/EXTENSION CORDS)	

<u>PERFECT MEETING PACKAGE</u>	<u>375.00</u>
(PROJECTOR, SCREEN, AV CART, POWER/EXTENSION CORDS, FLIPCHART WITH MARKERS)	

<u>DELUXE PACKAGE</u>	<u>425.00</u>
(PROJECTOR, SCREEN, AV CART, POWER/EXTENSION CORDS, 2-FLIPCHARTS WITH MARKERS)	

<u>SOUND SYSTEM PACKAGE</u>	<u>\$350.00</u>
(2-SPEAKERS, MIXER, WIRELESS MICROPHONE)	

<u>ACCESSORY PACKAGE</u>	<u>65.00</u>
(AV CART, POWER/EXTENSION CORDS, CABLES)	



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