

BEVERAGES

PREMIUM OPEN BAR

\$28 first hour | \$10 each additional hour

vodka

tito's, ketel one, skyy

gin

bombay sapphire, tanqueray, beefeater

tequila

patron silver, el jimador

bourbon

maker's mark, jim beam

whiskey/whisky

jack daniels, seagram's 7

scotch

johnnie walker black, dewar's white label

rum

captain morgan spiced rum, bacardi superior, malibu coconut

cordials

bailey's irish cream, sambuca romano, kahlúa, grand marnier

red wine

cabernet sauvignon, pinot noir

white wine

pinot grigio, chardonnay, white zinfandel

sparkling

champagne

beer

miller lite, coors light, yuengling, stella artois, corona, craft

includes

apple schnapps, triple sec, dry vermouth, sweet vermouth

HOUSE OPEN BAR

\$23 first hour | \$8 each additional hour

vodka

skyy

gin

beefeater

tequila

sauza silver

bourbon

jim beam

whiskey

seagram's 7

scotch

dewar's white label

rum

bacardi silver, malibu coconut

cordials

bailey's irish cream, sambuca romano, kahlúa, grand marnier

red wine

cabernet sauvignon, pinot noir

white wine

pinot grigio, chardonnay, white zinfandel

sparkling

champagne

beer

miller light, yuengling, stella artois, corona

includes

apple schnapps, triple sec, dry vermouth, sweet vermouth

BEER + WINE BAR

\$17 first hour | \$9 each additional hour

red wine

cabernet sauvignon, pinot noir

sparkling

champagne

beer

domestic, import, craft

white wine

pinot grigio, chardonnay, white zinfandel

BUBBLE BAR

\$20

bubbly cocktails

mimosas, billinis, kir royale, aperol spritz

featuring:

prosecco
champagne
fresh juices
sessional nectars
fresh fruit

additional liquors included:

peach schnapps, razzberry liquor, crème de cassis, aperol



HILTON GARDEN INN | BEVERAGES

food + beverage prices are subject to 21% service charge + prevailing new jersey state sales tax

BRUNCH BUFFET

\$46 per person

BEVERAGES

brewed regular + decaf coffee

herbal teas chilled juices

UPON GUESTS ARRIVAL

fresh fruit – seasonal fruit + berries

artisan cheeses – selection of domestic + imported cheeses, assorted crackers and flatbreads

BUFFET

assortment of bagels + breakfast pastries - flavored cream cheese, sweet butter, jams, honey, preserves

scrambled eggs

applewood bacon

maple breakfast sausage

french toast

burrata - arugula, heirloom tomatoes, garlic balsamic vinaigrette and balsamic glaze

chicken + waffles - bourbon maple glaze

OR

chicken francese

salmon - teriyaki glaze

penne vodka - tomato cream, shaved parmesan, basil

DESSERT

buffet platter – cannolis, cheesecake bites, and brownie bites + mini cookies

BRUNCH ENHANCEMENTS

eggs benedict \$4 pp

poached eggs, ham, béarnaise, english muffin

smoked salmon board \$8 pp

tomatoes, capers, crème fraiche, egg, red onion

pork roll egg + cheese \$8 pp

aged cheddar, english muffin

yogurt parfait \$6 pp

fresh fruit, granola

assorted donuts \$6 pp

apple cider donuts additional \$2 pp

avocado toast \$8 pp

sea salt, cracked pepper, seasonal toppings, toast points

assorted quiche \$7 pp *select two*

spinach, tomato + feta | ham + cheddar

broccoli + cheddar | potato, bacon + cheddar

CHEF'S STATION *chef attendant fee \$125*

omelet station \$9 pp

crepes station \$9 pp

strawberries, blueberries, nutella, fruit compote

+ whipped cream

BAR ENHANCEMENTS *bartender fee \$150*

mimosas + bloody marys \$25 pp

bubble bar \$20 pp

alternative choices + dietary meals available upon request



HILTON GARDEN INN EVENTS | BRUNCH BUFFET

food + beverage prices are subject to 21% service charge + prevailing new jersey state sales tax

BUFFET LUNCH + DINNER

lunch \$44 per person
dinner \$48 per person

BEVERAGES

brewed regular + decaf coffee
herbal teas served at station

soft drinks served from bar

SALAD *choice of one*

burrata

baby arugula, heirloom tomato, garlic balsamic
vinaigrette & balsamic glaze

garden

cherry tomato, shaved carrot, red onion,
cucumber, balsamic vinaigrette

caesar

romaine, caesar dressing, sourdough crouton,
shaved parmesan

wedge

iceberg, sweet pecans, bacon, caramelized
onion, heirloom tomato, bleu cheese

SIDES *choice of two*

seasonal vegetable

roasted potatoes

mashed potatoes

penne vodka

cheese tortellini alfredo

ENTREES *choice of two*
ADD 3RD ENTREE FOR ADDITIONAL \$7 PER PERSON

BEEF

short ribs

caramelized shallot jus

beef stir fry

over white rice

prime rib *chef attendant fee \$125*

carving station

beef tenderloin *upcharge of \$9 per person*

CHICKEN

pan seared chicken

airline chicken breast, sundried tomato cream

chicken francese

chicken breast, lemon + white wine

chicken marsala

airline chicken breast, wild mushrooms + marsala wine

SEAFOOD

salmon

teriyaki glaze

seared cod

spinach, grape tomato + creamy garlic sauce

DESSERT *served buffet style*

platter of cannolis, cheesecake bites,
brownie bites + mini cookies

alternative choices + dietary meals available upon request



HILTON GARDEN INN | BUFFET LUNCH + DINNER

food + beverage prices are subject to 21% service charge + prevailing new jersey state sales tax

PLATED LUNCH + DINNER

entrée count due 14 days prior to event

Lunch \$49 per person

Dinner \$52 per person

BEVERAGES

brewed regular + decaf coffee, herbal teas
your choice of station or tableside

soft drinks served from bar

SALAD *choice of one*

served with warm rolls + butter

burrata

baby arugula, heirloom tomato, garlic balsamic
vinaigrette & balsamic glaze

garden

cherry tomato, shaved carrot, red onion,
cucumber, balsamic vinaigrette

caesar

romaine, caesar dressing, sourdough crouton, shaved
parmesan

wedge

iceberg, sweet pecans, bacon, caramelized
onion, heirloom tomato, bleu cheese

SIDES

included additions

seasonal vegetable, mashed potatoes

ENTREES *choice of two*

ADD 3RD ENTREE FOR \$7 PER PERSON

BEEF

filet mignon

bordelaise sauce

braised beef short rib

caramelized shallot jus

new york strip

garlic butter

cowboy steak *upcharge of \$9 pp*

CHICKEN

pan seared chicken

airline chicken breast, sundried
tomato cream

chicken marsala

airline chicken breast, wild mushrooms
+ marsala wine

chicken francese

chicken breast, lemon + white wine

SEAFOOD

salmon

teriyaki glaze

seared cod

spinach, grape tomato, creamy garlic sauce

crab cakes *upcharge of \$6 pp*

roasted red pepper remoulade

DESSERT *choice of one*

new york style cheese cake

seasonal berry sauce

tiramisu

espresso, mascarpone, and cocoa

or

platters for each table

cannolis, cheesecake bites,
brownie bites + mini cookies.

***alternative choices + dietary meals
available upon request***



HILTON GARDEN INN | PLATED LUNCH + DINNER

food + beverage prices are subject to 21% service charge + prevailing new jersey state sales tax

RECEPTION

three hour event
\$53 per person

BEVERAGES

brewed regular + decaf coffee + herbal teas, soft drinks

First Hour

DISPLAYS

fresh fruit

seasonal fruit + berries

artisan cheeses

selection of domestic + imported cheeses,
assorted crackers and flatbreads

PASSED SMALL BITES

philly cheesesteak spring roll

pork carnitas taco

chicken quesadilla

tomato bruschetta

mini potato pancakes

Second Hour

STATIONS

ciao bella

penne vodka, tomato bruschetta,
fried calamari, garlic bread

the jersey

crispy fried chicken sliders with hot honey slaw,
beef slider with sharp cheddar cheese, tots with
cheddar and bacon, fried pickles with spicy
horseradish sauce

spicy fiesta

chicken tinga tacos & mini braised short rib
empanadas with slaw, queso fresco, nachos,
sour cream, pico de gallo, guacamole

Third Hour

DISPLAY

dessert

cannolis, mini cheesecakes, triple
chocolate brownies + mini cookies

alternative choices + dietary meals available upon request



HILTON GARDEN INN | RECEPTION

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SMALL BITES

Selection of 5 \$18 per person
Selection of 7 \$20 per person
Selection of 9 \$23 per person

PASSED SMALL BITES

- short rib pierogi*
- lamb gyro*
- buffalo chicken tart*
- wagu cheeseburger*
- philly cheesesteak spring roll*
- chicken and waffles*
- quinoa and zucchini fritter* GF
- pork carnita taquito*
- mini franks wrapped in puff pastry*
- chicken quesadilla*
- spinach and artichoke wonton crisps* V
- clams casino*
- potato pancakes* GF
- french onion soup tart*
- tomato bruschetta*
- edamame dumpling* V
- falafel* GF/V
- scallops wrapped in bacon* + \$2
- crab cakes* + \$2
- malibu coconut shrimp* + \$2
- lamb chops* + \$3



HILTON GARDEN INN | SMALL BITES

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ENHANCEMENTS

Enhancements are designed to enhance other menus and cannot be individually sold

DISPLAYS

cheese display \$11 pp

cheddar, pepper jack, bleu cheese, swiss, herb french cheese spread, honey, grapes, assorted crackers and flatbread

vegetable display \$9 pp

grilled - red peppers, zucchini, squash, asparagus
raw - broccoli, cauliflower, carrots, tomatoes + chipotle dip

fresh fruit display \$10 pp

cantaloupe, honey dew, pineapple, assorted berries + grapes with honey lime dip

antipasto display \$16 pp

pepperoni, salami, soppressata, provolone, fresh mozzarella, sliced tomatoes, mixed olives, artichokes, roasted peppers

dip display \$10 pp

buffalo chicken, spinach artichoke + hummus with crostini + pita

CARVING STATION *chef attendant fee \$125*

garlic + herb roasted prime rib \$11 pp

slow cooked bbq rub beef brisket \$10 pp

chimichurri marinated grilled flank steak \$12 pp

garlic + rosemary roasted

boneless turkey breast \$10 pp

honey brown sugar glazed ham \$9 pp

STATIONS

ciao bella italia \$12 pp

penne vodka, tomato bruschetta, fried calamari, garlic bread

the philly \$13 pp

-select two

mini philly ribeye cheesesteak | slider beef cheeseburger
mini chicken cheesesteak | buffalo + bbq sauce wings (bone-in or boneless)

-select two

bacon + cheese fries | crispy onion rings

sweet potato fries | buffalo style cauliflower

served with grilled peppers + onions, mushrooms, tomato sauce, hot peppers + shredded lettuce

loaded potato bar \$10 pp

yukon mashed and baked potatoes, bacon, sour cream, butter, broccoli bits, caramelized onion, cheddar cheese

raw bar \$25 pp

shrimp cocktail, clams on the 1/2 shell, oysters on the 1/2 shell cocktail sauce, lemon

chopsticks \$14 pp

chicken with stir fry vegetables, steamed rice, fried pork dumplings, soy sauce, sweet chili sauce

the jersey \$12 pp

crispy fried chicken sliders with hot honey slaw, beef slider with sharp cheddar cheese, tots with cheddar and bacon, fried pickles with spicy horseradish sauce

spicy fiesta \$12 pp

chicken tinga tacos with slaw, queso fresco, braised short rib, manchego empanada, spanish rice, sour cream, pico de gallo

the polka \$10 pp

potato and cheddar pierogi, kielbasa and graut, pretzel bites, whole grain mustard, sour cream



HILTON GARDEN INN | ENHANCEMENTS

food + beverage prices are subject to 21% service charge + prevailing new jersey state sales tax

DESSERT + TO GO



Key Moments Photography

ENHANCEMENTS

waffles and ice cream bar \$12 pp
vanilla + chocolate ice cream, chocolate syrup, sprinkles, crumbled cookies, maraschino cherries, whipped cream

s'mores bar \$10 pp
graham crackers, marshmallows, mini chocolate bars

apple cider bar \$10 pp
apple cider donuts + apple cider
AVAILABLE SEPTEMBER - NOVEMBER

TABLE PLATTERS

assorted cookies + brownies \$7 pp

chocolate dipped strawberries \$8 pp

mini cannolis \$8 pp

TO-GO

pork roll, egg and cheese sandwiches \$8 pp

personal boxed pizzas \$10 pp
variety of pepperoni, mushroom and cheese

churros + funnel cake \$8 pp
caramel, powdered sugar, cinnamon icing

pretzels \$8 pp
beer cheese + bavarian mustard

assorted donuts display \$6 pp



HILTON GARDEN INN EVENTS | DESSERT + TO GO

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