

2014 Holiday Menus



At Holiday all roads lead Home. . . .

Hilton Garden Inn Houston Energy Corridor

Holiday Events Include:

Festive Ornamental Holiday Trees

Decorative Centerpieces

Holiday Music

Special Holiday Guest Room Rates

Complimentary Self Parking

Come Enjoy the Festivities We Have to Offer!

"Sleigh Bells Ring"

Salads

(Choice of Two)

Cole Slaw, Garden Salad, Caesar Salad, Fruit Salad, Harvest Salad with Nuts & Berries or Our famous Hilton Garden Inn Macaroni Salad

Entrée

(Choice of Two)

London Broil

Marinated flank steak with burgundy sauce

Pepper Crusted Pork Loin

Boneless Pork Loin Roast with Coarse Peppercorn Rub

Chicken Florentine

Lightly breaded chicken breast stuffed served over a bed of creamed spinach and sun-dried tomatoes

Holiday Seasonal Baked Ham

Ham with a Pineapple and Cinnamon Glaze

Pan Seared Salmon with Bok Choy

Pan Seared Salam with Crispy Skin on Baby Bok Choy with Red Pepper and Garlic Sauce

Holiday Roasted Turkey

Stuffed Oven Roasted Turkey with Homemade Gravy

Blackened Red Snapper

Perfect blend of Spices for a flavorful taste

Starches

(Choice of Two)

Holiday Cornbread Dressing, Mashed Potatoes with Brown Gravy, Sweet Potato Casserole, Wild Rice with Nuts & Berries

Vegetables

(Choice of Two)

Glazed Carrots, Green Bean Casserole, Broccoli Cheese Casserole, Grilled Asparagus, Vegetable Medley Warm Rolls & Butter Iced Tea, Water, Herbal & Flavored Hot Teas and Holiday Punch

Desserts

An Assortment of Holiday Desserts to include Assorted Pies, Cakes, and Mini Holiday Desserts

Regular & Decaffeinated Coffee Service

\$42.00 per person

All Food & Beverage are subject to 23% service charge and 8.25% sales tax. Minimum guarantee of 30 people required

“Winter Wonderland”

Salads

(Choice of Two)

Classic Tossed Caesar Salad, Mixed Green Salad with Cilantro Lime Vinaigrette Dressing, Fruit Salad, Potato Salad, Cole Slaw, Black Bean & Roasted Corn Salad

Entrée

(Choice of Two)

Prime Rib

Roasted to perfection with Au Jus

London Broil

Marinated and Grill Flank Steak with Rosemary Herb

Grilled Pork Loin with Sweet Apple Sauce

Marinated Pork Loin with Sweet Apple Sauce

Chicken Parmesan

Breaded Chicken Breasts baked with Provolone Cheese and Marinara Sauce

Ham with a Pineapple and Cinnamon Glaze

Baked sliced Ham with Pineapple and Cinnamon Sauce

Roasted Southwestern Chicken with Basil

Grilled Chicken Breasts served with Pasta and Tomato Relish and Kalamata Olives

Pan Seared Salmon with Bok Choy

Pan seared Salmon with Filets of Salmon with Garlic and a White Wine Sauce

Starches

(Choice of Two)

*Garlic Mashed Potatoes & Gravy, Holiday Cornbread Dressing
Sweet Potato Casserole, Wild Rice with Nuts & Berries*

Vegetables

(Choice of Two)

Glazed Carrots, Green Bean Casserole, Broccoli Cheese Casserole, Grilled Asparagus, Vegetable Medley

Warm Rolls & Butter

Iced Tea, Water, Herbal & Flavored Hot Teas and Holiday Punch

Desserts

*An Assortment of Holiday Desserts to include Assorted Pies, Cakes, Yule Log and Mini Holiday Desserts
Bread Pudding, Pecan Pie, Peach Cobbler*

\$47.00 per person

*All Food & Beverage are subject to 23% service charge and 8.25% sales tax.
Minimum guarantee of 30 people required*

“Twas The Night Before”

Salads

(Choice of Two)

Classic Tossed Caesar Salad, Mixed Green Salad with Cilantro Lime Vinaigrette Dressing, Potato Salad, Our famous Hilton Garden Inn Macaroni Salad

Entrée

(Choice of Two)

Chicken Marsala

Sautéed Breast of Chicken with Marsala Sauce topped with Mushrooms

Chicken Florentine

Lightly breaded Chicken Breast served over a bed of Creamed Spinach and Sun-Dried Tomatoes

Holiday Seasonal Baked Ham

Baked Ham with a Pineapple and Cinnamon Glaze

Beef Bourguignon

Slow-cooked Beef in Burgundy Wine Sauce mingled with Carrots, Onions and Mushrooms

Starch

(Choice of One)

Garlic Whipped Mashed Potatoes & Gravy, Sweet Potato Casserole, Wild Rice

Vegetable

(Choice of One)

Glazed Carrots, Green Bean Casserole, Broccoli Cheese Casserole

Warm Rolls & Butter

Iced Tea, Water, Herbal & Flavored Hot Teas and Holiday Punch

Dessert

An Assortment of Holiday Desserts to include Assorted Pies, Cake, Yule Log and Mini Holiday Desserts

Regular & Decaffeinated Coffee Service

\$37.00 per person

*All Food & Beverage are subject to 23% service charge and 8.25% sales tax.
Minimum guarantee of 30 people required*

Cold Hors d'Oeuvres

California Rolls with Soy and Pickled Ginger

Salami Cream Cheese Coronets

Deviled Eggs with Assorted Toppings

Grilled Vegetable Kabobs

Bleu Cheese Stuffed Cherry Tomatoes

Prosciutto Bruschetta Crustini

Toasted Pecan Roquefort Stuffed Tomatoes

Jumbo Shrimp with Cocktail Sauce

\$3.00 per piece
(minimum of 50 pieces)

Hot Hors d'Oeuvres

Mini Beef Wellingtons

Mini Crab Cakes with Remoulade Sauce

Crabmeat Stuffed Mushrooms

Baked Mushrooms with Italian Sausage

Chicken or Tenderloin Quesadillas

Bacon Wrapped Shrimp

Spinach & Feta Cheese Spanikopita

Smoked Chicken Stuffed Jalapenos

Coconut Fried Shrimp

Vegetable Spring Rolls with Saracha and Sweet-Sour Sauce

\$3.00 per piece
(minimum 50 pieces)

All Food & Beverage are subject to 23% service charge and 8.25% sales tax.

Displays

Simply Elegant Displays

Sliced Fresh Seasonal Fruit with Yogurt Dip

\$5 per person

Vegetable Crudités with Ranch Dip

\$5 per person

Imported & Domestic Cheese Display with Hearth Baked Bread

\$5 per person

Antipasto

\$7 per person

Grilled Marinated Vegetables to include Grilled

Eggplant and Asparagus, Roasted

Peppers, Artichokes and Zucchini

Italian Cured Meat to include Prosciutto, Salami,

Pepperoni and Mortadella

Marinated Olives and Artisan Breads

Bruschetta Display

\$7 per person

Tapenade with Goat Cheese

Roasted Garlic-Chick Pea and Cucumber Relish

Portobello with Gorgonzola and Drizzled with Balsamic Vinegar
& Olive Oil

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Carving Stations

Beef Tenderloin

Beef Tenderloin with Garlic Aioli served with Silver Dollar Rolls & Hot Mustard Sauce
(serves 25 people) **\$275**

Roasted Holiday Turkey

Whole Roasted Turkey with all the trimmings of Home and Cranberries**
(serves 35 people) **\$180**

Festive Holiday Baked Ham

Honey Baked Ham with Pineapple and Cinnamon Sauce
(serves 35 people) **\$180**

Prime Rib Au Jus

Roasted Rosemary Prime Rib Au Jus with Creamy Horseradish Sauce**
(serves 40 people) **\$300**

Pepper Crusted Pork Loin

Pepper crusted Pork Loin with Mango Salsa
(serves 25 people) **\$275**

Themed Stations

**To enhance your dinner menu selection consider adding one of these Themed Stations to create a more exciting and festive Holiday experience!

Baked Potato Martini Station

Homemade Garlic Mashed Potatoes self served in Martini Glass with Bacon Bits, Cheddar Cheese, Boursin Cheese, Crunchy Onion Rings, Chives, Sour Cream and Butter
\$10 per person

Fajita Station

Beef & Chicken Fajita with Lettuce, Diced Tomatoes, Cheddar Cheese, Sour Cream, Guacamole, Jalapeno Peppers, Salsa
\$12 per person

Chocolate Fondue Station

An Assortment of Seasonal cubed Fresh Fruits, Berries, Pound Cake, Marshmallow, Pound Cake, Pretzels
\$10 per person

***Carver and/or Chef Attendant is required. Carver and Chef Attendant Fees are @ \$75.00 per carver/attendant
All Food & Beverage are subject to 23% service charge and 8.25% sales tax.*

General Information



**Thank you for the opportunity of hosting your special Holiday Celebration;
We welcome the opportunity of working with you in making your events a huge success!**

Our friendly hotel staff sets us apart from other Houston Energy Corridor Hotels.
We worry about the details so you don't have to!

Ask us about our Holiday Sleeping Room Rate

Our Houston Energy Corridor Hotel offers all the comforts of home including a fridge and a microwave in your room, and the 24-hour Pavilion Pantry convenience mart for last minute impulses.
Our hotel has received its 6th consecutive Certificate of Excellence Award. This honor is awarded to establishments that achieve outstanding traveler reviews on TripAdvisor, the world's largest travel site.
Our staff takes great pride in consistently offering an exceptional experience to our guests.

We also offer the following additional items:

Standard Hotel Table Linen

Color choices are White or Champagne

Standard Hotel Holiday Napkin Color choices are Red, Green, Burgundy, Black, White, Champagne

Standard Hotel Table Linens are White & Champagne

Festive Holiday Centerpieces, Hurricane Globe with Candles, Dance Floor
DJ Tables, Gift Tables, Award Tables, Piped in Music, Bar Set Up

12245 Katy Freeway, Houston, TX 77079

Hotel Line: 281-531-0220 Hotel Fax: 281-531-0660 Website: HoustonEnergyCorridor.hgi.com