

WEDDING MENU



WELCOME

Dear Guest,

Special occasions don't happen very often; that's what makes them special! So when that big day comes, you want to celebrate. At Hilton Garden Inn we know how important your celebrations and get-togethers really 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, 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. Congratulations on your special occasion. And welcome to Hilton Garden Inn!

Karen Donaldson
Director of Catering

GARDEN VIEW PACKAGE PLATED DINNER



GARDEN VIEW

\$49.00 per person

Display of fresh fruits and cheeses
Vegetable Cruditée and dips

Four hour call brand bar service closed through dinner
Champagne toast with a fresh strawberry on each glass

Salad Choices:

Classic Caesar salad

Or

Mixed field greens salad with a vinaigrette house dressing.

Entrée Choices: (Select Two)

- Roasted Sirloin with a rich merlot sauce
- Slow Roasted Pork Loin with a light herbed gravy
- Chicken Roulade filled with a lightly seasoned vegetable stuffing and finished with a zinfandel cream sauce
- Grilled Hawaiian Chicken Breast topped with sweet Hawaiian barbeque sauce
- Citrus Salmon with comfit navel oranges
- Pasta Primavera tossed with garden fresh vegetables, ziti and marinara sauce

All entrees served with a starch, seasonal fresh vegetables, Parisian-Style breads with whipped butter, coffee/decaf & hot tea. Couples wedding cake will be cut and served on a garnished plate.

Entrees may be combined for a dual plate when served in half portions. See Hors D'oeuvres for selections at 1.5 per guest

A Eighteen percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



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TIMELESS PACKAGE PLATED DINNER

TIMELESS

\$59.00 per person

*Includes white chair covers

Display of fresh fruits and cheeses

Crudités and dips

Choice of Two varieties of passed hors d'oeuvres

Four hour preferred brand bar service closed through dinner

Champagne toast with a fresh strawberry on each glass

Wine service throughout dinner: House Chardonnay & Merlot

Soup Choices:

Broccoli Cheddar

Or

Italian Wedding

And

Salad Choices:

Mixed field greens with apples, red onion, walnuts, raisins served with vinaigrette dressing or poppy seed dressing

Or

Classic Caesar with parmesan crisp

Entrée Choices: (Choose Two)

- 8 oz. Filet Mignon with balsamic red port wine sauce
- Roast Prime Rib of Beef with au jus
- Greek Pork Loin stuffed with feta, spinach, tomato, black olives and red onion
- Mandarin Chicken with a naval orange comfit
- Sesame Chicken marinated in soy sauce and sprinkled sesame seeds
- Chicken Wellington puffed pastry filled with chicken and mushroom duxelle sauce
- Pistachio Encrusted Chicken breaded with pistachio crust and topped with mango salsa
- Lemon Dill Battered Salmon
- Grilled Swordfish with Natural sea spices
- Eggplant Italiano breaded eggplant layered with spinach, tomato, provolone cheese and topped with marinara sauce

All entrees served with a starch, seasonal fresh vegetables, Parisian-Style breads with whipped butter, coffee/decaf & hot tea. Couples wedding cake will be cut and served on a garnished plate.

Entrees may be combined for a dual plate when served in half portions. See Hors D'oeuvres for selections at 1.5 per guest



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GRAND PACKAGE PLATED DINNER

GRAND

\$69.00 per person

*Includes white chair covers

Display of fresh fruits and cheeses

Crudités and dips

Choice of Four varieties of passed hors d'oeuvres

Five hour premium brand bar service open through dinner

Champagne toast with a fresh strawberry on each glass

Wine service throughout dinner: House Chardonnay & Merlot

Traditional Shrimp Cocktail with Tangy Sauce & Lemon

Or

Soup Choices:

Italian Wedding

Or

Broccoli Cheddar

And

Salad Choices:

Fruit Spinach Salad served with Red Onion and Mandarin Oranges or
Strawberries and Gorgonzola cheese

Or

Insalada Caprese - vine ripe tomatoes, fresh mozzarella, basil & virgin olive
oil

Or

Cajun Caesar Salad with Smoked Gouda and Parmesan Cheese

Intermezzo of fruit sorbet

Entrée Choices: (Choose Two)

- Filet Mignon with wild mushroom sauce
- Chicken Forrester with mushroom stuffing and topped with a sherry cream sauce
- Strip Steak marinated in montreal spices
- Horse Radish Encrusted Salmon with roasted tomato broth
- Pork Tenderloin topped with a savory apple maple gravy
- Chicken Florentine topped with ham spinach and Swiss cheese

Custom menu items to meet your needs

Late Evening Coffee & Sweets Table

All entrees served with a starch, seasonal fresh vegetables, Parisian-
Style breads with whipped butter, coffee/decaf & hot tea. Couples
wedding cake will be cut and served on a garnished plate.

Entrees may be combined for a dual plate when served in half portions.
See Hors D'oeuvres for selections at 1.5 per guest



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BLISSFUL PACKAGE BUFFET DINNER



BLISSFUL

\$55 per person

Display of fresh fruits and cheeses
Crudités and dips
Choice of two varieties of passed hors d'oeuvres

Four hour preferred brand bar service closed through dinner
Champagne toast with a fresh strawberry on each glass

One Salad Choice:

Classic Caesar salad

Or

Mixed field greens salad with a vinaigrette house dressing.

Entrée Choices: (Select Two)

- Italian Herb Chicken roasted in Italian spices and topped with romano cheese and bread crumbs
- Roasted Pork Loin lightly seasoned and slow roasted to perfection
- Sliced Roast Beef with Rich Red Wine Gravy
- Chicken Marsala sauteed chicken, mushrooms and green onions with a tasty marsala wine sauce
- Citrus Salmon topped with comfit navel oranges
- Caribbean Swordfish smothered in Mango Salsa

Includes:

Pasta Primavera with Garden Fresh Vegetables

All entrees served with a starch, seasonal fresh vegetables, Parisian-Style breads with whipped butter, coffee/decaf & hot tea. Couples wedding cake will be cut and served on a garnished plate. Hors D'oeuvres for selections at 1.5 per guest

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ROYAL PACKAGE BUFFET DINNER

ROYAL

\$65 per person

*Includes white chair covers

Display of fresh fruits and cheeses

Crudités and dips

Choice of Four varieties of passed hors d'oeuvres

Four hour premium brand bar service closed through dinner

Champagne toast with a fresh strawberry on each glass

Wine service throughout dinner: House Chardonnay & Merlot

One Soup Choice:

Italian Wedding

Or

Broccoli Cheddar

One Salad Choice:

Fruit Spinach Salad served with red onion and mandarin oranges and strawberries and gorgonzola cheese

Or

Cajun Caesar Salad with smoked gouda and parmesan cheese

Includes:

Pasta Alfredo with bow tie noodles

Entrée Choices: (Choose Two)

- Chicken Florentine topped with ham spinach and Swiss cheese
- Filet Mignon with wild mushroom sauce
- Pistachio Encrusted Chicken breaded with pistachio crust and topped with mango salsa
- Pesto Haddock topped with fresh tomatoes and sliced provolone cheese
- Sliced Roast Prime Rib of Beef served with au jus and a carver
- Horseradish Encrusted Salmon with roasted tomato broth
- Pork Tenderloin topped with a savory apple maple gravy

Late Evening Coffee & Sweets Table

All entrees served with a starch, seasonal fresh vegetables, Parisian-Style breads with whipped butter, coffee/decaf & hot tea. Couples wedding cake will be cut and served on a garnished plate. See Hors D'oeuvres for selections at 1.5 per guest



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DISPLAYS

Coffee Break

Coffee, decaffeinated coffee, hot tea & soft drinks with assorted creamers and sweeteners, bottled water, assorted soft drinks \$6.00

Afternoon Recharge

Fresh baked cookies, brownies, assorted soft drinks, bottled water, coffee, decaffeinated and hot tea \$8.00

Heavenly Chocolate

Chocolate fountain with assorted dipping items including: fresh fruit, assorted cookies, wafers, marshmallows and pretzels. Served with flavored coffees \$13.00

Sweets Table

Petit fours, miniature desserts, cookies, éclairs, napoleons, cookies & brownies, mini-puffs \$8.00

Coffee Table

Gourmet flavored coffee, Bailey's Irish Cream & Kahlua, cinnamon sticks, whipped cream, milk and white chocolate shavings and peppermint sticks \$8.00

Fresh Vegetable Cruditee With Sundried Tomato or Yogurt dip \$4.50

Fresh Fruit Display \$4.50

Chilled Spinach and Artichoke Dip with Flatbread \$5.50

Hummus with Pita Chips \$4.00

Traditional Antipasto Display \$7.00

Summer Antipasto with Melons, Asparagus, Mangoes & Olives \$7.00

Creamy Chesapeake Crab Dip \$6.00

All prices above listed per person

Kilo Wheel of Brie with Honey and Fresh Berries \$60.00 Serves 20

Oysters Rockefeller (Market Price)

Clams Casino (Market Price)

Oysters and Clams on the ½ Shell, Snow Crab Claws and Jumbo Steamed Shrimp with Cocktail Sauce (Market Price)



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HOT HORS D'OEUVRES

Hors D'oeuvres Included In Wedding Packages

Spanakopita	\$100.00
Apple, Brie and Walnut Crustini	\$95.00
Tomato Bruschetta with Pesto	\$95.00
Beef or Chicken Wellington Duxelle	\$95.00
Pecan crusted Chicken Bites with Honey Mustard Sauce	\$95.00
Stuffed Mushroom Trinity	\$95.00
Chili Lime Salmon Satay with a Citrus Aioli	\$95.00

Hors D'oeuvres Available at A additional Cost

Grilled Tequila-Lime Shrimp with Chipotle Aioli	\$150.00
Grilled Scallops with Mango Dipping Sauce	\$150.00
Shrimp with Green Chili Pesto	\$150.00
Warm Brie and Honey Bouchee with Almonds	\$100.00
Scallops Wrapped In Crisp Bacon	\$150.00
BBQ Shrimp Wrapped in Crisp Bacon	\$150.00
Jumbo Tempura Shrimp with Horseradish Sauce to Dip	\$150.00
Vegetable Spring Rolls with Asian Chili Lime Sauce	\$100.00
Indonesian Chicken or Beef Satay with Peanut Dipping Sauce	\$100.00
Jumbo Cocunut Shrimp with Gingered Sweet And Sour Sauce	\$150.00
Sesame Shrimp with Tahini Ginger Sauce	\$150.00
Miniature Maryland Crab with Sauce Remoulade	\$125.00



All prices above listed per 50 pieces



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COLD HORS D'OEUVRES



Hors D'oeuvres Included In Wedding Packages

Olive Tapenade on Crustini	\$95.00
Belgian Endive Boats with Raspberry Gorgonzola and Radish Sprouts	\$95.00
Baby Tomatoes, Endive, Cucumber Cups and Celery Boats filled with Boursin Mousse	\$95.00
Salmon Mousse on Pumpnickel Bread with Fresh Dill	\$95.00
Caprese Skewers	\$95.00

Hors D'oeuvres Available at A additional Cost

Asparagus Spears Wrapped with Prosciutto	\$105.00
Melon Wrapped in Prosciutto	\$100.00
Chesapeake Crab Tartlets	\$100.00
French Brie and Raspberry Tartlets	\$100.00
Ginger Tuna on Rice Crackers with Wasabi Aioli	\$150.00

All Hors D'oeuvres above listed per 50 pieces



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STATIONS

All stations & breaks are presented for 1.5 hours total. All prices are per-person & are subject to change. A uniform chef may be added for an additional \$50.00.

Stations (25 person minimum)

Carving Board

Served with an assortment of rolls & condiments.

- Roasted top round of beef
- Slow roasted turkey
- Virginia baked ham

Choice of two or three from above

2 entrees: \$16.95

3 entrees: \$19.95

Stir-Fry Station

Crisp vegetables, white rice, choice of beef, chicken or shrimp prepared with ginger & sesame oil, Chinese egg rolls \$14.95

Soup & Salad Station

Field greens, chopped romaine, assorted fresh vegetables, toppings & salad dressings, homemade chicken noodle, minestrone & cream of broccoli Soup. Assorted breads & crackers. \$8.00

Add bread bowls for \$2.25

Pasta Station

Tortellini & fettuccine, fresh vegetables, alfredo, marinara & pesto sauce, freshly grated and shaved cheeses \$8.75

With chicken or baby shrimp \$3.0\50



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