Hilton Garden Inn
Outer Banks Kitty Hawk

Coffee Breaks & Beverage Arrangements

Refreshment Breaks are Designed for a One-Hour Time and Priced Per Person

**Continental**
- Sliced Fresh Fruit
- Fresh Baked Muffins, Bagels and English Muffins
- Cream Cheese, Butter and Preserves
- Chilled Fruit Juices
- Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Hot Tea Bags
- Bottled Waters

$12.95

**Mid Morning Snack**
- Assorted Granola & Fruit Bars
- Freshly Brewed Coffee
- Selection of Teas Served with Lemon and Honey
- Assorted Drinks and Bottled Waters

$5.95

**Mid Afternoon Snack**
- Gourmet Cookies or Brownies and Assorted Stuffed Crackers
- Freshly Brewed Coffee
- Selection of Flavored teas with Lemon and Honey
- Assorted Soft Drinks and Bottled Waters

$5.95

**Beverage Break**
- AM Freshly Brewed Coffee, Selection of Flavored Hot Teas, Bottled Water
  - Or
  - PM Soft Drinks, Iced Tea (Sweet or Unsweet), Bottled Water

$4.95

**Meeting Planner**
- All day food and beverages: includes Continental, one Mid Snack and one Beverage Break

$21.95
**Morning Snacks**
Refreshments Breaks are Designed for a One-Hour Time Period and Priced **Per Person**
Minimum of 25 people

**The Step Up**
Assorted Breakfast Sandwiches –Egg, Cheese, Bacon, Sausage and Ham
Hash Browns
Sliced Fresh Fruit
Assorted Freshly Baked Muffins and Cinnamon Rolls
Chilled Fruit Juices
Freshly Brewed Coffee & Decaf, Selection of Assorted Hot Teas
Bottled Water
$14.00

**Healthy Wake-Up**
Fresh Sliced Fruit
Selection of Low-Fat Cereals Served with 1% and 2% Milk
Chilled Fruit Yogurts
Fruit Juices
Freshly Brewed Coffee & Decaf, Selection of Assorted Hot Teas
Bottled Water
$11.75
Specialty Breaks
Refreshment Breaks are Designed for a One-Hour Time Period and Priced Per Person
Minimum of 25 Attendees

Never on a Sundae What Fun!
Vanilla & Chocolate Hagen Dazs Ice Cream
  Toppings Bar
  Coconut, Raisins, Pineapple Chunks
  Cherries, M&M's, Crushed Oreo Cookies
  Chocolate Sauce, Strawberry Sauce
  And Whipped Cream
  Freshly Brewed Coffee
  Selection of Teas with Lemon and Honey
  Assorted Soft Drinks and Bottled Waters
$10.50

Sports Break
Soft Pretzels, Pigs n’ a Blanket, Chips & Salsa
  Iced Tea (Sweet or Unsweet)
  Soft Drinks
  Bottled Water
$10.95

Sweet Retreat
Assorted Gourmet Cookies, Freshly Baked Brownies, Chocolate Candy Bars
  Assorted Milks (2%, 1% and Chocolate)
  Freshly Brewed Coffee & Decaf
  Bottled Water
$9.95

The Snack Time Break
Individual Bags of Potato Chip, Pretzels, Pop Corn, Tortilla Chips, Peanut Butter Crackers
  Assorted Soft Drinks
  Iced Tea (Sweet or Unsweet)
  Bottled Water
$8.95
Coffee Breaks & Beverage Arrangements
Baked Goods & Snack Treats

Price is per Dozen

- Breakfast breads Priced per Dozen: $21.50
- Freshly Baked Danish per Dozen: $21.50
- Assorted Bagels & Cream Cheese per Dozen: $21.50
- Cinnamon Rolls per Dozen: $21.50
- Stuffed Croissants & Jellies Priced Per Dozen: $30.00
- Chocolate and Strawberries & Cheese

Price is per item

- Breakfast Sandwiches: $4.75
- Sandwiches Filled with Scrambled Eggs, Ham, Bacon or Sausage & Cheese
- Assorted Cereals with 2% and 1% Milk: $3.25
- Yogurt: $2.25
- Nutrigrain Bars: $1.25
- Seasonal Fruit Whole: $1.25
- Individual Bags of assorted snacks: $2.00
Breakfast Buffet
Buffets are Designed for a One-Hour Period and are Priced Per Person. Prices are Subject to a Minimum Attendance of 25 Guests.

Traditional Breakfast Buffet

Assorted Chilled Fruit Juices

Assorted Breakfast Breads, Muffins and Bagels
Butter and Preserves

Seasonal Fresh Fruit

Scrambled eggs

Crisp Bacon Strips and Grilled Sausage

Southern Cheese Grits

Hash Brown Potatoes

Freshly Brewed Coffee

$10.95

Additional items available, see Breakfast & Brunch Add On’s
Brunch Buffets

Buffets are Designed for a One-Hour Period and are Priced **Per Person**. Prices are Subject to a Minimum Attendance of 25 Guests. Chef’s Carving Fee is $75

- Sliced Fresh Fruit
- Breakfast Breads with Butter and Preserves
- Scrambled Eggs
- Crisp Bacon Strips and Grilled Sausage
- Hash Brown Potatoes
- Cheese Grits
- French Toast with Warm Maple Syrup
- Founder or Salmon
  - Baked and Topped with Ritz Cracker Crumbs
  - Served with Lemon Butter Sauce
- Your Selection of Carved
  - Top Round of Beef
  - OR
  - Baked Virginia Ham
- Wild Rice Pilaf
- Chef’s Seasonal Vegetable Medley
- Freshly Baked Rolls with Butter
- Chef’s Sweet Table
  - Chilled Assorted Fruit Juices
  - Freshly Brewed Coffee

**$24.95**
Breakfast and Brunch Add On’s

Pricing is **Per Person**
Stations are Designed for a One Hour Time Frame
One Chef Attendant is Recommended for up to 50 or more Guests.
Chef’s Fee of $75 per Attendant will Apply

**Belgian Waffle Station**
Hot from the Waffle Iron
Accompanied by Strawberry and Blueberry Compote
Whipped Cream and Warm Maple Syrup
$3.50
Chefs fees apply

**Chef’s Attendant Omelet Station**
Fresh Eggs, Low Cholesterol Eggs & Egg Whites
Cooked to Order
Featuring Assorted Fillings
Ham, Cheese, Onions, Mushrooms, Peppers, Bacon, Tomatoes, and Salsa
$3.50
Chefs fees apply

**Grits Bar**
Creamy Southern Grits with Various Toppings to Include
Cheese, Ham, Baby Shrimp, Sausage, Peppers, Onions, and Tomatoes
$3.50
No chef fee
Plated Breakfast Menu

Pricing is Per Person
20 persons or less

Entrees

**Vegetable Quiche**
A Delicately Baked Quiche Filled with
Spinach, Mushrooms, Peppers, Onions, Tomato and Swiss cheese
You’re Selection of Hash Brown Potatoes or Cheese Grits
Sliced Fruit
$15.95

**All American**
Scrambled Eggs
You’re Selection of Crisp Bacon, Grilled Ham, or Sausage Links
Hash Brown Potatoes or Cheese Grits
$12.95

**French Toast**
Scrambled Eggs
Cinnamon Raisin French Toast with Warm Maple Syrup
You’re Selection of Crisp Bacon, Grilled Ham, or Sausage Links
$13.95

All Breakfast Entrees are Served with
Chilled Fruit Juice
Freshly Brewed Coffee,
Iced Tea

Each Table is Pre-set with a Basket of Freshly Baked
Breakfast Breads, Butter and Preserves
Luncheon Entrees

Prices are Per Person

**Stuffed Portobello Mushroom**
Jumbo Portobello Stuffed with Wild Rice
Topped with Boursin Cheese
$14.95

**Potato Encrusted Salmon Filet**
Garnished with Pomery Mustard Cream Sauce
$16.95

**Chicken Portobello**
Grilled Chicken Breast with a Portabella Mushroom in Marsala Cream Sauce
Served over Linguini
$14.95

**Sesame Seeded Chicken**
Sautéed Chicken Breast Glazed with a Teriyaki Sauce
$14.95

**Broiled Flounder**
Baked with Parmesan Walnut Crust
Served with a Zinfandel Sauce
$15.95

**Marinated Beef Kabobs**
Skewered with peppers, onions and mushrooms. Served over rice.
$16.95

Luncheon Entrees are Served with Assorted Rolls and Butter
Homemade Soup Du Jour or Fresh Garden Inn Salad
Chef’s Selected Vegetables of the Day
Chef’s Selection of Specialty Dessert Selection

Freshly Brewed Coffee
Iced Tea
**Lunch Sandwiches**

Pricing is **Per Person**

**Crab Melt**
Carolina Crab Cake on Focaccia Bread topped with fresh Roma tomatoes and Dill
Havarti Cheese
$13.95

**Vegetarian Wrap**
Portobello Mushrooms, Red Peppers, Tomato, Lettuce, Fresh Mozzarella Cheese served with Balsamic Vinaigrette Dressing
$12.95

**Classic Club Sandwich**
Roasted Turkey, Crisp Bacon and Swiss Cheese
Served with Lettuce, Tomato and Mayonnaise on Whole Grain Bread
$12.95

**Mobley Cheese Burger**
Half Pound Burger Garnished with Lettuce, Tomato, Onion and a Dill Pickle
$12.95

**Sedona BBQ Chicken**
Grilled Chicken with Tangy BBQ Glazed, Cheddar Cheese, and Bacon
$12.95

Selection of One Accompaniment to Complete the Sandwich
- Potato Chips
- Fruit Salad
- French Fries

Chef’s Selection of Specialty Dessert Selection
- Freshly Brewed Coffee
- Iced Tea
Luncheon Salads

Pricing is **Per Person**

**Caesar Salad**
Chilled Romaine Lettuce, Parmesan and Garlic Croutons and a Creamy Caesar Dressing
Grilled Chicken $12.95 ** Grilled Salmon $14.95 ** Grilled Shrimp $14.95

**Cobb Salad**
Chopped Mixed Greens with Chopped Egg, Bacon, Tomato, Avocado, Crumbled Blue Cheese and your Choice of Dressing
$12.95

**Fried Chicken Salad**
Fried Chicken Tenders, Shredded Mixed Cheese, Bacon, Tomatoes Served Over Tossed Crisp Field Greens and a Ranch Dressing
$13.95

**Oriental Salad**
Chopped Mixed Greens Combined with Oriental Crispy Noodles, Sliced Almonds, Carrots and a Mandarin Orange Dressing
Grilled Chicken $12.95 ** Bacon Wrapped Scallops $14.95
Duck Tenderloins $12.95

**Garden Inn Salad**
Fresh Garden Greens Topped with Mixed Seasonal Vegetables, Croutons, and Your Choice of Dressing.
Grilled Chicken $12.95 ** Grilled Salmon $14.95 ** Grilled Shrimp $14.95

All Salads are Served with Chef’s Selection of Specialty Dessert Selection
Freshly Brewed Coffee
Iced Tea
The Garden Deli Buffet
A selection of sliced Smoked Turkey, Honey Ham, Roast Beef, Salami,
Sliced American Swiss, American and Cheddar Cheese
Assorted Breads and Rolls
Assortment of mustard, mayonnaise
Lettuce, tomatoes and onions

Choice of Soup Du Jour or Freshly Tossed Garden Salad with assorted dressings
Potato Salad or Cole Slaw

Served with Chef’s Selection of Specialty Dessert Selection

Freshly Brewed Coffee
Iced Tea
$16.95

A Taste of Italy
Tortellini in a Garlic Cream Sauce
Chicken Parmesan
Veal Picatta
Buttered Fettuccini
Roasted Italian Vegetables

Served with:
Classic Caesar Salad
Tomato and Mozzarella Salad
Garlic Bread Sticks and Foccacia
Olive Oil and Balsamic Vinegar
Tiramisu and Cannolis for desert
Freshly Brewed Coffee and Iced Tea
$25.00
**Southern Style BBQ**
Pulled Carolina Pork BBQ  
BBQ Chicken Breast  
BBQ Baby Back Ribs  
Cole Slaw, Potato Salad and Baked Beans  
Chef’s Selection of Seasonal Vegetables  
Corn Bread and Assorted rolls and butter  
Sliced Watermelon and Chef’s Selection of Specialty Dessert Selection  
Freshly Brewed Coffee  
Iced Tea  
**$25.00**

**Beach Party**
Hatters Style Clam Chowder  
Garden Inn Salad  
Chilled Large Shrimp  
Key Lime Chicken  
Grilled Mahi with Mango Salsa  
Rice Pilaf or Roasted potatoes  
Chef’s Selection of Specialty Dessert Selection  
Freshly Brewed Coffee  
Ice tea  
**$25.95**
Luncheon Buffets

Salad Selections:

All Luncheon Buffets are served with Garden Inn Salad with Assorted Dressings, or Soup Du Jour, Rolls with Butter, Roasted Red Potatoes, Scallop Potatoes, Wild Rice or Buttered Pasta

Entrees

**Chicken Marsala**  
Sautéed with a Marsala Wine Sauce

**Marinated Pork Loin**  
Hawaiian Teriyaki Glaze

**Broiled Flounder**  
Topped with Lemon and Herbs

**Chicken Cordon Bleu**  
Served with a Classic White Sauce

**Grilled Fillet of Salmon**  
With a Dill Hollandaise Sauce

**Meat or Vegetarian Lasagna**

**Seasame Chicken or Beef Stirfry**  
With oriental sauce mixed with vegetables

**Beef Tips with Wild Mushrooms**  
Served in a Marsala Cream Sauce

Choice of Two (2) Entrees........................................ $17.95pp  
Choice of Three (3) Entrees........................................ $20.95pp

Chef’s Selection of Specialty Dessert Selection  
Freshly Brewed Coffee and Iced Tea
Boxed Lunches

Pricing is **Per Person**
All Boxed Lunches are Served with
Individual Bag of Potato Chips, Lettuce, Tomato
Pickle, Whole Fresh Fruit, Granola Bar or Cookie
Assorted Soft Drink or Bottled Water

**Chicken Salad**
Served on Whole Grain Bread or Kaiser Roll
$11.95

**Honey Ham with Cheddar** or **Smoked Turkey with Swiss**
Served on Whole Grain Bread or Kaiser Roll
$10.95

**Italian Foccacia**
Ham, Genoa Salami and Provolone Cheese with Italian Dressing on a
Herb Foccacia Roll
$11.95

Box Lunches Include Individually Wrapped Items in Grab and Go Disposable Containers
with Appropriate Condiments, Napkins, and Disposable Utensils.
Beverages are Pre Chilled and Include One **Per Person**
Plated Dinners

Pricing is Per Person

**Prime Rib of Beef**
Presented with Au Jus and a Creamy Horseradish Sauce
$28.95

**Chicken Breast Saltimbocca**
Served with a Marsala Cream Sauce
$21.95

**Filet Mignon**
Served with Béarnaise Sauce
$31.95

**Potato Encrusted Salmon Filet**
Served with a Pomery Mustard Sauce
$23.95

**Coastal Crab Cakes**
Accompanied with a Sweet Corn Relish and a Tangy Tartar Sauce
$29.95

**Wild Mushroom or Roasted Vegetable Risotto**
Always Creamy and Delicious
$20.95

**Baked Jumbo Stuffed Shrimp**
Topped with a Hollandaise Sauce
$29.95
Petite Filet & Crab Cake
Topped with a Demi Glaze and a Red Pepper Jam
$34.95

Chicken Florentine
Topped with a Sweet Cream Sauce
$21.95

Roasted Pork Loin
Served with a Spiced Apple Chutney
$23.95

Dinner Entrees are served with Rolls and Butter
Soup Du Jour or Garden Inn Salad
Chef’s Selection of Seasonal Vegetables
Rice Pilaf or Roasted potatoes
Chef’s Selection of Specialty Dessert Selection
Freshly Brewed Coffee and Iced Tea
Dinner Buffets
Choice of Two or Three Items per buffet
50 or more people

Meat or Vegetable Lasagna
Served with a Classic Marinara Sauce

Garlic Marinated Roasted Pork Tenderloin
With a Sweet Madera Sauce

Grilled Mahi Mahi
With a Mango Relish

Broiled Salmon Filet
With a Dill Hollandaise Sauce

Veal Piccata
Veal cutlet with Lemon Caper Sauce

Chicken and Mushroom Alfredo
Tossed in a Alfredo Sauce

Broiled Flounder
Topped with Lemon and Herbs

Flank Steak
Served with a Caramelized Onion Sauce
Sliced Roast Beef
Served with a Burgundy Mushroom Sauce

Grilled Chicken Breast
Served with a Boursin Cream Sauce

Crab Stuffed Flounder Roulades
Delicate Flounder Stuffed with Native Crab

Roasted Breast of Turkey
Served with a Classic Turkey Gravy

Baked Honey Ham
With a Pineapple Glaze

Choice of Two (2) Entrees………………$25.95pp
Choice of Three (3) Entrees……………..$29.95pp

Dinner Buffets are served with Rolls and Butter
Garden Inn Salad
Chef’s Selection of Seasonal Vegetables
Rice Pilaf or Roasted potatoes
Chef’s Selection of Specialty Dessert Selection
Freshly Brewed Coffee and Iced Tea
Appetizers to add to your Plated Entrees
Add an Additional Course to Your Event
Upgrades are Priced Per Person

Mushroom and Tomato Bruchetta
$4.50

Seasonal Melon with Prosciutto
$4.00

Shrimp Cocktail
$6.50

Miniature Crab Cake with Red Bell Pepper Cream Sauce
$5.75

Individual Brie Cheese served in Puff Pastry
$6.25
Carving Stations

Add to your buffet or reception banquet:
Chef’s Stations Recommend one Chef Attendant to Carve Items to Order per 50 Guests.
Chef’s Attendant Fee of $75 Per Attendant

Roast Turkey Breast
Honey mustard, cranberry- relish and assorted rolls
$6.95 Per Person

Spiral Baked Ham
Served with Bourbon Sauce and Dijon Mustard
$5.95 Per Person

Roasted Pork Loin
Served with Apple Chutney and Port Wine Demi Sauce
$5.95 Per Person

Roast Tenderloin of Beef
Served with a Selection of Two or the Following Sauces
Horseradish Cream, Madeira Sauce,
Sherry Mushroom Sauce, Au Poivre Sauce,
Béarnaise and Port Demi Glaze
$10.95 Per Person

Top Round of Beef
Horseradish Mayonnaise, Dijon Mustard and Silver Dollar Rolls
$6.95 Per Person

Rib Roast
Served with a Fresh Au Jus Sauce and Horseradish Cream Sauce
$9.95 Per Person
Specialty Reception Stations
Stations are Designed for a Two-Hour Period and are Priced Per Person.
Chef’s Attendant Fee of $75 Per Attendant per 50 Guests.

Pasta Station
Tortellini and Penne Pasta
Sautéed to Order
Featuring
Diced Shrimp, Diced Chicken & Prosciutto Ham
Tomatoes, Mushrooms, Asparagus, Black Olives and Fresh Parmesan
Selection of
Marinara, Pesto and Garlic Cream Sauces
Garlic Bread
$10.95

Baked or Mashed Potato Bar
Baked or Mashed Potatoes
Your Selection of Five(5) Toppings Including
Sour Cream, Bacon Bits,
Steamed Broccoli, Scallions,
Shredded Cheddar Cheese
Crispy Onion Straws & Hearty Chili
$7.95
No chef fee required for this station
Hors d’oeuvres

Hors d’oeuvres May be Displayed In an Elegant Buffet or Passed Butler Style During Your Reception.
Hors d’oeuvres are Priced Per 100 Pieces and May be Ordered In Lots of a 50 Pieces Minimum.

- Crab Rangoon $150.00
- Large Pork Dumplings $135.00
- Phyllo with Brie, Almond and Raspberry $125.00
- Mini Beef Wellingtons $200.00
- Spanakopita $175.00
- Mini Crab Cakes $225.00
- Chicken Skewers (BBQ or Teriyaki) $175.00
- Spicy Chicken Wings $150.00
- Chicken Tenders $150.00
- Bacon Wrapped Scallops $225.00
- Meatballs (Swedish or Sweet & Sour) $150.00
- Crab Spring Rolls $200.00
- Vegetable Egg Rolls $175.00
- Beef Teriyaki Brochettes $200.00
- Chicken & Pineapple Brochettes $175.00
- Shrimp Jammers with Jalapenos & Cheese $200.00
- Mini Assorted Quiche $175.00
- Crab Stuffed Mushrooms $200.00
- Beef Empanada $175.00
- Vegetable Quesadilla $175.00
- Cozy Shrimp $175.00
- Shrimp Thai Money Bags $225.00
- Oyster Rockefeller $225.00
- Duck Tenderloin $175.00
Cold Hors d’Oeuvres

Hors D’oeuvres May be Displayed In an Elegant Buffet or Passed Butler Style During Your Reception.
Hors D’oeuvres are Priced Per 100 Pieces and May be Ordered In Lots of a 50 Piece Minimum.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chilled Jumbo Shrimp</td>
<td>$250.00</td>
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<tr>
<td>Jonah Crab Claws</td>
<td>$250.00</td>
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<tr>
<td>Assorted Tea Sandwiches</td>
<td>$175.00</td>
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<tr>
<td>(Chicken Salad, Tuna Salad, Ham Salad)</td>
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<tr>
<td>Antipasto Skewers</td>
<td>$175.00</td>
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<td>Assorted Bruschetta</td>
<td>$175.00</td>
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Hors d’Oeuvre Displays

Refreshed for One Hour

Domestic Cheese Display
Cheddar, Swiss and Monterey Jack Cheese
Garlic Herb Cheese Spread
Served with Assorted Crackers

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<tr>
<th>Price</th>
<th>50pp</th>
<th>100pp</th>
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<td>$100.00</td>
<td>$175.00</td>
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Authentic Antipasto Platter
Garden Greens, Genoa Salami, Prosciutto, Roma Tomatoes,
Fresh Basil, Buffalo Mozzarella, Provolone, Roasted Red Peppers,
Grilled Eggplant, Artichokes and Marinated Mushrooms
Served with Virgin Olive Oil and Red Wine Vinegar

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<thead>
<tr>
<th>Price</th>
<th>50pp</th>
<th>100pp</th>
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<td>$225.00</td>
<td>$400.00</td>
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International Cheese Display
Cheddar, Muenster, Port Salute,
Havarti, Gruyere, and Boursin Cheese
Served with Assorted Crackers and French Bread

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<th>50pp</th>
<th>100pp</th>
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<tr>
<td>$200.00</td>
<td>$275.00</td>
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Wheel of Imported Baked Brie
En Croute Toasted Almonds and Brown Sugar
Served with French Bread and Crackers
One Wheel Serves Approximately 50 Pp
$90.00 50 pp  $165.00 100pp

Smoked Salmon Platter
Diced Hard-Boiled Egg, Bermuda Onion & Capers
Served with Cream Cheese, Bagels and Party Breads
One Side Is Approximately 2lbs. Serving 50 People
$150.00 50pp  $250.00 100pp

Vegetable Crudités with Assorted Accompaniments
Bite Size Carrots, Broccoli, Celery, Bell Peppers, Radishes
and Assortment of Dipping Sauces
$100.00 50pp  $150.00 100pp

Sliced Seasonal Fresh Fruit Platter
Sliced Pineapple, Melons and Berries
Honey Yogurt Dip and Chocolate Fondue
$150.00 50pp  $200.00 100pp

Hot Spinach and Artichoke Dip
Served with French Bread and Crackers
$75.00 50pp

Hot and Spicy Crab Dip
Served with French Bread and Crackers
$100.00 50pp

Hot Spinach and Shrimp Dip
Served with French Bread and Crackers
$100.00 50pp