

Hilton Garden Inn Suffolk Riverfront

DINNER MENU



100 East Constance Road
Suffolk, Virginia 23434
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www.suffolk.gardeninn.com
www.suffolkconferencecenter.com



DINNER



Plated Dinner Selections

Plated Dinner Includes Freshly Baked Rolls with Butter and Chef's Choice of Dessert. Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea.

Choice of One Salad:

- Mixed Seasonal Greens with a Choice of Two Dressings
- Caesar Salad with Parmesan, Croutons, and Tomatoes
- Steakhouse Baby Iceberg Wedge with Creamy Bleu Cheese Dressing
- Caprese Salad with Balsamic Vinaigrette
- Spinach Salad with Honey Lemon Vinaigrette

Chesapeake Crab Cakes \$40.00 Per Person

Served with Remoulade Sauce

Salmon Topped with Crabmeat \$42.00 Per Person

Finished with Lemon Caper Sauce

Chicken Marsala \$32.00 Per Person

With Mushroom Cream Sauce

Chicken Oscar \$40.00 Per Person

With Asparagus, Crabmeat and Hollandaise Sauce

Chicken Piccata \$31.00 Per Person

With Lemon Caper Butter Sauce

Chicken Madeira \$33.00 Per Person

Madeira Wine and Melted Cheese

Grilled Salmon \$38.00 Per Person

With Boursin Cheese Cream Sauce

Crab and Spinach Stuffed Flounder \$40.00 Per Person

With Lemon Butter Sauce

10 oz. New York Strip \$40.00 Per Person

With Green Peppercorn Sauce

Grilled 6 oz. Tournedos Filet \$42.00 Per Person

With Wild Mushroom Ragout and Red Wine Demi

Vegetarian Plated Meal \$27.00 Per Person

Vegan Plated Meal \$28.00 Per Person

Served with your Choice of Two Sides:

Rice Pilaf, Roasted Garlic Chive Mashed Potatoes, Roasted Red Potatoes, Seasonal Vegetable Medley, Green Beans Almondine, Honey Glazed Carrots, or Asparagus

DINNER

Plated Duo Entrees

Plated Dinner Includes Freshly Baked Rolls with Butter and Chef's Choice of Dessert. Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea.

Choice of One Salad:

Mixed Seasonal Greens with a Choice of Two Dressings
Caesar Salad with Parmesan, Croutons, and Tomatoes
Steakhouse Baby Iceberg Wedge with Creamy Bleu Cheese Dressing
Caprese Salad with Balsamic Vinaigrette
Spinach Salad with Honey Lemon Vinaigrette

Grilled Chicken and Shrimp \$42.00 Per Person

With Roasted Red Bell Pepper Sauce

Petite Filet Mignon and Chicken \$50.00 Per Person

With Mushroom Cream Sauce

Petite Filet Mignon and Grilled Shrimp \$52.00 Per Person

With Roasted Red Pepper Sauce

Petite Filet Mignon and Chesapeake Crab Cakes \$53.00 Per Person

With Remoulade Sauce

Served with your Choice of Two Sides:

Rice Pilaf
Roasted Garlic Mashed Potatoes
Roasted Red Potatoes
Seasonal Vegetable Medley
Green Beans Almondine
Honey Glazed Carrots
Asparagus

DINNER

The Southern Style Buffet

In order to serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours. All dinner buffets require a minimum headcount of fifty (50) guests.

Salads (Select Two):

- Garden Green Salad Served with Ranch and Italian Dressing
- Coleslaw
- Potato Salad
- Pasta Salad
- Macaroni Salad

Entrees (Select Two OR Three):

- Orange Glazed Barbeque Ribs
- Thinly Sliced Herb Roasted Beef
- Buttermilk Fried Chicken
- Barbeque Baked Chicken

Sides (Select Two):

- Fresh Green Beans
- Baked Macaroni and Cheese
- Mashed Potatoes and Gravy
- Mashed Sweet Potatoes with Cinnamon and Brown Sugar
- Southern Style Collard Greens
- Buttered Corn
- Homestyle Green Beans

Desserts (Select Two):

- Fruit Cobbler
- Chocolate Cake
- Banana Pudding
- Key Lime Pie

Bread (Select One):

- Honey Baked Cornbread
- Southern Biscuits

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea

Two Entrees: \$36.00 Per Person

Three Entrees: \$40.00 Per Person



DINNER

Custom Dinner Buffet

To serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours. All dinner buffets require a minimum headcount of fifty (50) guests.

Salads (Select Two):

- Home-Style Potato Salad
- Caesar Salad
- Baby Fresh Greens with Ranch and Balsamic Vinaigrette
- Caprese Salad
- Steakhouse Wedge with Bleu Cheese Crumbs
- Greek Salad

Entrees (Select Two OR Three):

- Lemon Lime Chicken Piccata
- Sliced London Broil with Wild Mushroom Demi-glace
- Fresh Herb Crusted Salmon with Lemon Butter Sauce
- Roasted Sirloin with Au Jus
- Tri-Color Tortellini with Garden Cream Sauce
- Chicken Roulade with Pesto Cream Sauce
- Boursin Chicken with Boursin Cream Sauce
- Eggplant Parmesan with Creamy Vodka Marinara Sauce, Spinach & Cheese
- Roasted Pork Loin with Braised Granny Smith Apples
- Chicken Marsala

Sides (Select Two):

- Roasted Baby Red Potatoes with Rosemary and Garlic
- Gouda Macaroni and Cheese
- Roasted Garlic Chive Mashed Potatoes
- Wild Rice Pilaf
- Smashed Sweet Potatoes
- Asparagus
- Honey Glazed Carrots
- Homestyle Green Beans
- Fresh Vegetable Medley

Desserts (Select Three):

- Chocolate Cake, Brownie Bites with Whipped Cream, Strawberry Shortcake, Apple Cobbler, Key Lime Pie

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea

Two Entrees: \$40.00 Per Person

Three Entrees: \$44.00 Per Person

DINNER

Colonial Feast Dinner Buffet

To serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours. All dinner buffets require a minimum headcount of fifty (50) guests.



Choice of Soup (Select One):

- Chicken Corn Chowder
- Chicken Noodle
- Garden Minestrone
- Tomato Basil Bisque

Entrees (Select Two OR Three):

- Traditional Southern Fried Chicken
- Oven Braised Chicken
- Pan Fried Fish with Tartar Sauce on the side
- Shredded Pork Barbeque with Carolina Style Spicy Sauce and Coleslaw

Sides (Select Two)

- Creamy Yukon Gold Mashed Potatoes
- Roasted Garlic Redskin Potatoes
- Herb Seasoned Fingerling Potatoes
- Baked Macaroni and Cheese

Colonial Feast Dinner Buffet Includes:

- Garden Salad
- Fresh Steamed Vegetable Medley
- Corn Muffins
- Buttermilk Biscuits
- Banana Pudding
- Fruit Cobbler

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea

Two Entrees: \$36.00 Per Person

Three Entrees: \$40.00 Per Person

BAR OPTIONS

Call Brands Selection

Pinnacle Vodka, Beefeater Gin, Bacardi Rum,
J&B Scotch, Jim Beam, Canadian Club,
Suaza Gold Tequila,
Budweiser, Bud Light, Coors Light, Michelob Ultra,
Miller Lite, Corona, Heineken

Premium Brands Selection

Absolut Vodka, Tanqueray Gin,
Captain Morgan Rum, Bacardi Rum,
Dewar's Scotch, Jack Daniel's, Jim Bean,
Crown Royal Whiskey, Suaza Gold Tequila,
Amaretto Disaronno, Bailey's Irish Cream,
Kahlua, Hennessey,
Budweiser, Bud Light, Coors Light, Michelob Ultra,
Miller Lite, Corona, Heineken

Call Brand Host Bar

Mixed Drinks \$8.00
Wine: \$7.00
Domestic Beer: \$6.00
Imported Beer: \$7.00
Soft Drinks: \$2.00

Premium Brand Host Bar

Mixed Drinks \$9.00
Cordials: \$9.00
Wine: \$7.00
Domestic Beer: \$6.00
Imported Beer: \$7.00
Soft Drinks: \$2.00

Call Brand Cash Bar

Mixed Drinks \$8.00
Wine: \$7.00
Domestic Beer: \$6.00
Imported Beer: \$7.00
Soft Drinks: \$2.00

Premium Brand Cash Bar

Mixed Drinks \$9.00
Cordials: \$9.00
Wine: \$7.00
Domestic Beer: \$6.00
Imported Beer: \$7.00
Soft Drinks: \$2.00

Cash Bars and Hosted Bars are Served for up to 4 Hours.

Cash Bar Prices include State Sales Tax.

Cash Bars Must Meet a Minimum of \$250.

Hosted Bar Prices Do Not Include Service Charge and State Sales Tax.

A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

GENERAL INFORMATION



Food & Beverage

The hotel must provide all food and beverages served in the banquet rooms and cannot leave the banquet room/pre-function area. Any exceptions (i.e., wedding cake) must have prior written approval by our Catering Representative. Event timelines are critical to the freshness and quality of your food selection. Changes to the food service timeline on the day of your event must be given a minimum of one hour in advance, or the timeline cannot be changed.

Guarantees

To ensure the success of your event, we require your guarantee of attendance three business days prior to your event. Your expected attendance will be considered your final guarantee if the guarantee has yet to be received by the Catering office by noon fourteen business days prior to your event. Your actual bill will reflect the greater of the actual meals served or the guarantee. All functions are held to a minimum of food and beverages purchases.



Tax and Service Charge

All food and beverages are subject to a 12.5% Sales Tax and a 21% Taxable Service Charge. Meeting room rental and miscellaneous charges are subject to a 6% Sales Tax and a 21% Taxable Service Charge. The Commonwealth of Virginia states that the fixed service charge is subject to sales tax. All overnight guest rooms are subject to State, Local, and Hotel Taxes totaling 14% plus \$1 occupancy tax per night.

Menu Selection

Your complete menu selection must be given to your Catering Representative thirty days prior to your event.

Meeting Room

Access to the meeting room is guaranteed only during contracted times. Please note that other events may be going on at the same time, prior to or directly following your event. All equipment and decorations must be removed from the property immediately following the event.



Deposit and Payment

All menu items reflect a price before service charge and taxes. A non-refundable deposit and a signed contract will be required to hold your event on a definite basis. Failure to meet contract deadlines may result in forfeiture of meeting room space. Payment may be made by cashier's check, money order, cash, or credit card. Final Payment is due fourteen business days prior to the scheduled event.