

Hilton Garden Inn Suffolk Riverfront

# LUNCH MENU



100 East Constance Road  
Suffolk, Virginia 23434  
757.925.1300

[www.suffolk.gardeninn.com](http://www.suffolk.gardeninn.com)  
[www.suffolkconferencecenter.com](http://www.suffolkconferencecenter.com)



# LUNCH

## Lunch Buffets

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



### **The Soup and Salad Bar** \$21.00 per person

Tomato Basil Bisque or Broccoli Cheddar Soup  
Fresh Garden Greens with Assorted Toppings  
Grape Tomatoes, Cucumbers, Red Onions, Bacon Chips, Black Olives, Bleu Cheese Crumbles & Shredded Cheddar Cheese  
Served with Italian and Ranch Dressing  
Fresh Fruit Salad  
Potato Salad  
Tri-Color Pasta Salad  
Assortment of Artisan Rolls and Fresh Baked Breads  
Chocolate Dipped Chocolate Chip Cookies  
Regular and Decaffeinated Coffee, Hot Herbal Teas, and Iced Tea

### **Baked Potato Bar** \$11.00 Per Person

Baked Idaho Potatoes with Assorted Toppings:  
Butter, Sour Cream, Crumbled Bacon, Diced Onion, Tomatoes, Broccoli Florets, Shredded Cheddar and Parmesan Cheese

### **Soup, Salad & Potato Bar** \$24.00 Per Person

Combination of The Soup and Salad Bar & Baked Potato Bar

### **The Sandwich Shop Buffet** \$27.00 Per Person

Tomato Basil Soup  
Platters of Sliced Ham, Turkey, and Roast Beef  
Cheese Boards of Sliced Swiss, American, and Cheddar Cheeses  
Trays of Lettuce, Tomatoes and Bermuda Onions  
Chicken Salad  
Coleslaw and Tri-Color Pasta Salad  
Pickles and Olives  
Assorted Condiments  
Sub Rolls, Flat Bread, Club White, and Club Wheat Bread  
Assorted Dessert Bars  
Regular and Decaffeinated Coffee, Hot Herbal Teas, and Iced Tea

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## Lunch Buffets

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### **Picnic On the Nansemond Lunch Buffet**

#### **Sides (Select Two):**

**Tossed Garden Salad** with Cucumbers, Tomatoes, Red Onions, and a Choice of Dressing

**Southern Style Potato Salad**

**Pasta Salad**

**Classic Macaroni Salad**

#### **Entree (Select Two OR Three):**

##### **Beer Brats**

Served with Mustard, Ketchup, Onions, Sauerkraut

##### **Grilled Beef Hamburgers**

Served with Lettuce, Tomato, Mayonnaise, Onion, Ketchup, Mustard, Pickles, and Kaiser Buns

##### **Southern Fried Chicken**

Traditional Southern-style Breaded Whole Chicken with Herbs and Spices

##### **Barbeque Bone-In Chicken**

Char Grilled 8 Piece Cut Chicken with Spicy Barbeque Sauce

#### **Entrees Include:**

Home-Style Baked Beans

Fresh Baked Sweet Cornbread

Assorted Cookies

Fresh Brewed Regular and Decaffeinated Coffee

Assorted Hot Teas and Iced Tea

**Two Entrees: \$26 Per Person**

**Three Entrees: \$29 Per Person**

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## Custom Lunch Buffet

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



### **Soup** (Select One):

- Corn Chowder
- Tomato Basil
- Broccoli Cheddar Soup
- Garden Minestrone

### **Salad** (Select Two):

- Home-Style Potato Salad
- Italian Hoagie Penne Salad
- Caesar Salad
- Baby Fresh Greens with Ranch and Balsamic Vinaigrette
- Caprese Salad
- Steakhouse Wedge with Bleu Cheese Crumbles

### **Entree** (Select Two OR Three):

- Roasted Turkey with Pan Gravy
- Lemon Lime Chicken Picatta
- Sliced London Broil with Wild Mushroom Demi-Glace
- Honey Bourbon Glazed Salmon
- Tri-Color Tortellini with Garlic Cream Sauce
- Chicken Madeira
- Garlic and Herb Encrusted Pork Loin
- Roasted Top Round with Gorgonzola & Red Onion Jam

### **Sides** (Select Two):

- Roasted Baby Red Potatoes with Rosemary and Garlic
- Gouda Macaroni & Cheese
- Roasted Garlic Mashed Potatoes (Chive)
- Wild Rice Pilaf
- Smashed Sweet Potatoes
- Broccoli with Cheese Sauce
- Bourbon Butter Glazed Carrots
- Green Bean Homestyle
- Fresh Vegetable Medley

### **Desserts** (Select Two):

- Assorted Dessert Bars
- Peach Cobbler with Cream
- Assorted Freshly Baked Cookies
- Strawberry Shortcake

**Two Entrees: \$31.00 Per Person**

**Three Entrees: \$34.00 Per Person**

# LUNCH

## Plated Luncheon

### **Plated Luncheon Sandwiches** \$17.00 Per Person

Plated Sandwiches are Served with Pasta Salad, Fruit Cup and Include Regular and Decaffeinated Coffee, Hot Teas and Iced Tea.

Choose your Meat, Cheese and Bread

#### **Entree** (Choice of One):

- Oven Roasted Turkey Breast
- Virginia Honey Cured Ham
- Pepper Roasted Chicken
- Sliced Roast Beef
- Chicken Salad
- Tuna Salad

#### **Cheese** (Choice of One):

- American
- Swiss
- Provolone
- Brie
- Cheddar

#### **Bread** (Choice of One):

- Croissant
- Flat Bread
- Honey Wheat Kaiser
- Italian Sub Roll
- Spinach Wrap

#### **Boxed Lunch** \$7.00 Additional Per Person

- Bag of Chips
- Jumbo Cookie
- Red or Granny Smith Apple
- Assorted Soft Drinks and Water

# LUNCH

## Plated Luncheon

Plated Luncheons include Chef's Choice of Side Items, Dessert, and Rolls with Butter. Served with Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea.

### **Choice of Salad:**

Fresh Garden Greens with Grape Tomato and Cucumbers  
Classic Caesar Salad with Shaved Parmesan & Focaccia Croutons

### **Chicken Marsala** \$25.00 Per Person

Boneless Breast of Chicken Oven Roasted with Fresh Herbs and Garlic, Topped with a Wild Mushroom Demi Glace

### **Herb Crusted Salmon** \$28.00 Per Person

Fresh Herb Encrusted Salmon with Dijon Velouté

### **Apple Stuffed Pork Loin** \$26.00 Per Person

Stuffed with Fuji Apples served with Apple Cider Chipotle Barbeque Sauce

### **Marinated London Broil** \$28.00 Per Person

Marinated and Slow Roasted, Served with Chef's Special Glaze

### **Sautéed Chicken Piccata** \$25.00 Per Person

With Lemon Caper Butter Sauce

### **Stuffed Florentine Cheddar Chicken** \$25 Per Person

Chicken Stuffed with Spinach, Aged Cheddar Cheese Topped with a Light Sherry Cream

### **Plated Vegetarian Meal** \$22 Per Person

Chef's Choice

### **Plated Vegan Meal** \$23 Per Person

Chef's Choice



# 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 beverage 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.