



Social Event Catering Menu



Pineville

425 Towne Centre Blvd. Pineville, NC 28134

704.889.3279

Page 1 Table Of Contents

Page 2 Breakfast Buffets

Page 3 Beverages, A La Carte Items

Page 4 Cold Buffet Lunch Options

Page 5 Hot Buffet Lunch Options

Page 6 Hors D' d'oeuvres

Page 7 Displays

Page 8 Buffet Dinners

Page 9 Desserts

Page 10 Bar Services

Page 11 Additional Beverage Options

Page 12 Bar Beverage Options

Page 13 Extras

Page 14 Hotel & Property Information



Breakfast Buffets



Classic Continental

\$12.95 | person

Assorted Breakfast Pastries; Fresh Whole Fruit, and Assorted Yogurts; Coffee, Decaf, Tea, and Assorted Juices

Early Greeting Buffet

\$14.95 | person

Scrambled Eggs, Country Style Potatoes, Whole Fruit, Biscuits
Choice of 2: Smokehouse Bacon or Sausage Links or Ham
Coffee, Decaf, Tea and Juice

A Grand Morning Buffet

\$16.95 | person

Scrambled Eggs, Assorted Breakfast Breads and Muffins, Bagels with Cream Cheese, Sliced Seasonal Fruit, Country Style Potatoes, Smokehouse Bacon, Sausage Links, Buttermilk Biscuits, Coffee, Decaf, Tea and Juice
Add Waffle station for 2.00 per person



All prices subject to 8.25% and 22% Service Charge. Subject to change.

Beverages

Full Day Beverage Package

\$7.50 | person

**For meetings lasting 5 hours or more*

Includes soft drinks, coffee, decaf, hot tea,
water, sweet and un-sweet tea
Refreshed throughout the day

Half-Day Beverage Package

\$5.50 | person

**For meetings lasting 4 hours or less*

Includes soft drinks, coffee, decaf, hot tea,
water, sweet and un-sweet tea
Refreshed throughout the day



A La Carte Items

Beverages

Freshly Brewed Coffee \$4.00 | person

Assorted Juices \$4.00 | person

Sweet or Unsweet Tea \$3.00 | person

Assorted Sodas \$3.00 | each

Bottled Water \$2.50 | each

Lemonade \$4.00 | person

Food Add Ons

Sliced Fresh Fruits & Berries
\$6.95 | person

Assorted Breakfast Pastries
\$27.95 | dozen

Assorted Bagels with Cream Cheese
\$31.95 | dozen

Assorted Breakfast Sandwiches
\$35.95 | dozen

All prices subject to 8.25% Tax and 22% Service Charge. Subject to change.

Cold Buffet Lunch Options

All lunch menus include Sweet Tea and Water
Minimum 15 people

Wrap Tray

\$19.00 | person

Includes, Potato Chips or fresh baked cookie and choice of one cold side

Choose two of the following

House club, Chicken Caesar, Southwest veggie



Deli Delight

\$18.00 | person

A Choice of 2 Side Options

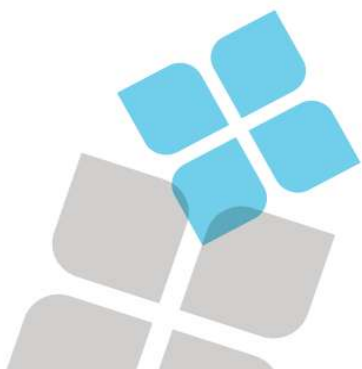
Assorted Hand Sliced Deli Meats displayed with a Variety of Cheeses, Variety of Select Breads and Rolls, Mayonnaise and Mustard.

Side Options (Hot or Cold Lunch Options)

Pasta salad,
Potato salad,
Mac and cheese,
Apple Slaw,
Fruit salad,
French Fries
Mashed Potatoes
Green beans
Rice Pilaf



All prices subject to 8.25% Tax and 22% Service Charge. Subject to change.



Hot Buffet Lunch Options

All lunch menus include Sweet Tea and Water
Minimum 10 people



All prices subject to 8.25% Tax and 22% Service Charge. Subject to change.

South of the Border

\$20.00 | person

Seasoned Beef and Grilled Chicken with Sautéed Peppers and Onions
Served with Cheese, Sour Cream, Lettuce, Tomatoes, Salsa,
Black Beans, Spanish Rice, Hard and Soft Taco Shells.
Upgrade your *Ground beef* to *Flank steak* for an additional \$2.00 per person.

Taste of Italy

\$20.00 | person

Choose 1: Tossed or Caesar salad

Choose One of the following options

Option 1: Lasagna with Garlic Bread

Option 2: Creamy Tuscan Chicken with Mashed Potatoes and roasted seasonal vegetables

Option 3: Pasta Bar

Proteins: Ground Beef, Chicken, Veggies

Sauces: Marina and Alfredo

Pasta: Spaghetti, Penne, Cavatapi

The Mediterranean

\$20.00 | person

Grilled Marinated Chicken Sliced, Gyro Meat, Cucumber and tomato salad, Greek Potato Wedges, Grilled Flatbread, Assorted toppings

Down Home

\$20.00 | person

Southern Fried or Grilled Chicken, Mac and Cheese, Green Beans, Fruit Salad and your choice of Tossed or Caesar Salad and Warm Rolls.

The Smokehouse

\$19.00 | person

Choose 1 Salad: Tossed or Caesar

Pulled Pork and BBQ Chicken Breast with a Variety of Sauces, Buns, Coleslaw, Baked Beans and Chips.

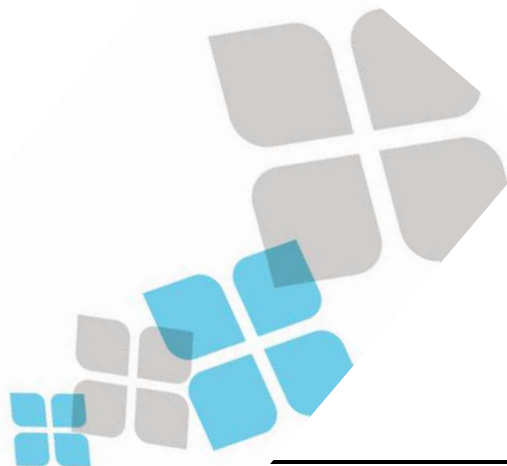
Build your own burger

\$20.00 | person

Angus Beef Burger (or Garden Veggie Burger) w/ Buns Served with Coleslaw, Lettuce, Tomato, Pickles, Mayo, Mustard, and Ketchup. Cheddar, Swiss, and Provolone Cheeses

Choice of 2: Bacon, Sautéed Mushrooms, Avocado, Grilled or Crispy Fried Onions

Choice of 2 sides (See previous page for side options)



Hors D'oeuvres

All Hors D'oeuvres priced per 100 count unless otherwise listed.

Hot

Cocktail Meatballs | \$97.00 | 100 count

Choice of Swedish, BBQ or Marinara

Chicken Tenders | \$175.00 | 100 count

Served with Ranch, BBQ or Honey Mustard

Chicken Wings | \$150.00 | 100 count

Choice of BBQ, Teriyaki or Buffalo, Served with Bleu Cheese and Ranch Dressing

Chicken or Beef Satay | \$120.00 | 50 count

Served with Thai Peanut Sauce

Stuffed Mushrooms Caps | \$250 | 100count

Choice of Crab, Sausage, Goat cheese

Pan fried dumplings | \$150.00 | 100 count

Served with Thai Peanut Sauce



Cold

Cocktail Shrimp | \$165.00 | 100 count

Served with Cocktail Sauce

Mini Croissant Sandwiches | \$250.00 | 100 count

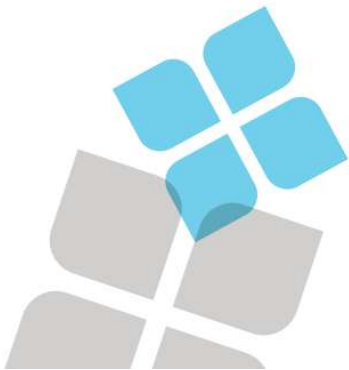
Choose 3:

Turkey & Provolone, Ham & Swiss, Chicken Salad or Pimento Cheese served on Mini Croissants

All prices subject to 8.25% Tax and 22% Service Charge. Subject to change.



All prices subject to 8.25% Tax and 22% Service Charge. Subject to change.



Displays

Spinach and Artichoke Dip

\$165.00

Served with Chips and Pita Bread
(Serves 50)

Queso cheese dip

\$145.00

Add ground beef of Spicy Chorizo Sausage
(Serves 50)

Beer Cheese Dip

\$6.50 | person

Served with soft pretzels
(Serves 50)

Asiago Crab Dip

\$190.00

Served with Assorted Pita Bread and crackers
(Serves 50)

House-Made Chips and Salsa

\$125.00

Choice of Mild, Hot, Pico De Gallo, or Mango, Served with Tortilla Chips
(Serves 50)

Add Guacamole for an additional \$5.00 per person

Fresh Seasonal Fruit Display

\$6.50 | person

Assorted Cheeses and salami Display

\$10.00 | person

Served with Assorted Crackers

Seasonal Vegetable Display

\$5.50 | person

Served with Ranch dipping sauce

Baked Seasonal Brie Display

\$7.50 | person

Served with Assorted Crackers

Buffet Dinners

Include One Salad, One Vegetable, One Starch, Warm Rolls,
Sweet Tea, Unsweetened Iced Tea, Coffee

One Entree \$27.00 | person

OR

Two Entrees \$32.00 | person

Salads (1)

Garden Salad Caesar Salad Chopped Salad Spinach Salad

Entrees (1 or 2)

Fried Chicken

Roast Pork tenderloin with apple glaze

Herb Marinated grilled chicken breast

Vegetable Or Beef Lasagna

Pot roast with peal onion, carrots, celery

Honey Glazed Ham

Flank Steak with Brown Merlot Sauce

Roast beef with onions and mushrooms

Meatloaf – all beef with tomato glaze

Salmon- Blackened, Herb or lemon butter

Vegetables (1)

Steamed or Grilled Asparagus

Glazed Carrots

Broccoli Casserole

Grilled Corn on the cob

Mixed Seasonal Vegetable Medley

Sautéed Green Beans

Braised Collard Greens

Green bean casserole

Starch (1)

Roasted Red Bliss Potatoes

Baked Potato with Butter and Sour Cream

savory white rice

Home-Style Mac-N-Cheese

Rice Pilaf

Mashed Potatoes with Gravy

Garlic mashed potatoes

Additional Side Items may be added for \$3.00 per side | person

Additional Entrees may be added for \$5.00 per entree | person

All prices subject to 8.25% Tax and 22% Service Charge. Subject to change.

Desserts

Fresh Baked Assorted Cookies

\$25.95 | dozen

Blondies & Brownies

\$35.00 | dozen

Chef's Assorted Dessert Tray

\$9.00 | person

(minimum of 15 people)

*Gourmet varieties include Cheesecake,
Lemon Bars, Fruit Tarts and Brownies*

Fruit Cobbler

\$4.00 | person

(Minimum of 15 people)

Assorted New York Style Cheesecake

\$6.00 | person

Banana Pudding

\$4.00 | person

All prices subject to 8.25% Tax and 22% Service Charge. Subject to change.





Bar Services

***All Bars require a House appointed Bartender starting at a fee of \$50 for the first hour and \$25 for each following hour**

Cash Bar

Individuals will pay for their own drinks on a cash basis (glass or bottle)

Host is not responsible for Service Charge

House Brands: **\$8 | each**

Premium Liquor Brands: **\$10 | each**

Domestic Beer: **\$6 | each**

Imported Beer: **\$7 | each**

House Wine: **\$8 | each**

Sodas: **\$3.50 | each**

Bottled Water: **\$3.50 | each**

Hosted Bar

Host will pay for the drinks based on consumption

Host is responsible for Service Charge

House Brands: **\$8 | each**

Premium Liquor Brands: **\$9 | each**

Domestic Beer: **\$5 | each**

Imported Beer: **\$6 | each**

House Wine: **\$7 | each**

Sodas: **\$3.00 | each**

Bottled Water: **\$3.00 | each**

All beverages served are to be paid on one bill by the Host

Host is responsible for 22% Service Charge

Host has the choice of Brands and type of Bar to have available

All prices subject to 8.25% Tax and 22% Service Charge. Subject to change.

Additional Beverage Options

Mimosas

\$4.00 | per person

Bloody Mary

\$7.00 | person

House Wine by the Bottle

\$18.00 | bottle

Champagne Toast

\$4.00 | person

Sparkling Cider

\$13.00 | per bottle



All prices subject to 8.25% Tax and 22% Service Charge. Subject to change.



Bar Beverage Options

Basic list, ask the sales department for all options

Domestic Beer Selection

Budweiser
Bud Light
Michelob Ultra
Coors lite
Miller lite
Angry Orchard
Yuengling

Imported/ Local Beer Selection

Sam Adams
Corona
Stella Artois
Heineken
Guinness
Legal Remedy
OMB Copper

House Wine Selection

Sutter Home, White Zinfandel
Chateau Ste, Michelle Riesling
Trinity oaks, Pinot Grigio
Trinity oaks, Chardonnay
Kendall-Jackson, Chardonnay

Premium Wine Selection

Sea Glass Pinot Noir
Murphy-Good Pinot Noir
Columbia Crest Merlot
14 Hands Cabernet Sauvignon
Trinity Oaks Cabernet Sauvignon
Ménage A Trios Red Blend

House Brands

Bombay Dry Gin, Cruzan Light, Cruzan 9 Spiced, Grants Reserve, Jim Bean,
Jose Cuero, Smirnoff, Canadian Club, Jack Daniels

Premium Brands

Dewar's, Grey Goose, Patron silver, Tanqueray, Makers Mark, Jonny Walker Black,
Crown Royal, Captain Morgan, Tito's Vodka, Bacardi Rum

All prices subject to 8.25% Tax and 22% Service

Charge. Subject to change.

Extras

LCD Projector \$300 | per day

Overhead Screen \$40 | per day

Podium \$35 | per day

Microphone & Speaker \$150 | per day

Lavalier Microphone & Speaker \$150 | per day

*Price Subject to sales tax



Hotel & Property Information

- *Please make your Sales Manager aware of any Vegan, Vegetarian or Food Allergy attendees prior to your event if possible so that our Chef can prepare.*
- *If you are interested in a food or beverage item that you do not see on our menu, please let us know, as we would be happy to create an event specific menu for you.*
 - *These prices are not inclusive of 8.25% sales tax or 22% service fee. Catering orders, final payment, and final attendance guarantees are due when stated on the contract for the event.*
 - *All food items must be supplied and prepared by the Hotel. Food is extremely perishable; therefore, food leftover from functions remains the property of Hilton Garden Inn Pineville and should not be taken by guest. No credits will be issued for leftover food or unused items. The client may not remove food from the premises/meeting space.*