



**Hilton**  
**Garden Inn**<sup>TM</sup>  
Fort Myers

**CATERING MENU**





Welcome to

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## HILTON GARDEN INN FORT MYERS

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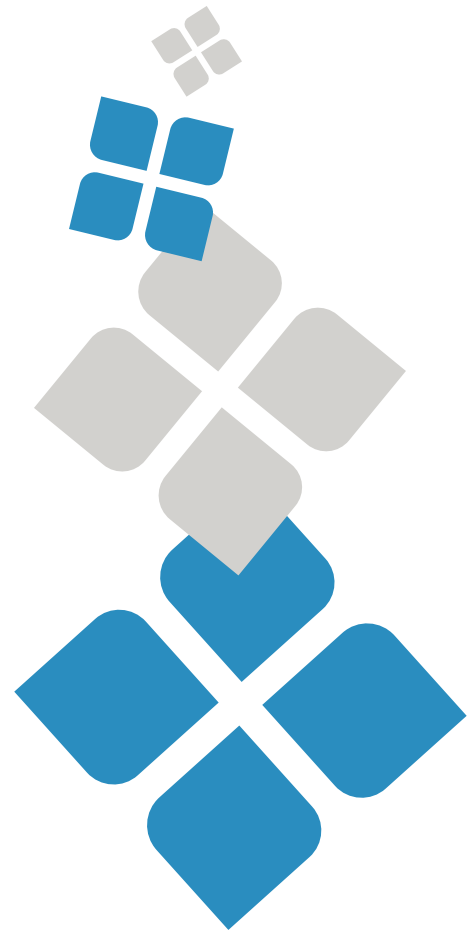
Whether it be a special occasion, big meeting, or a celebration - we here at Hilton Garden Inn Fort Myers know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff of professionals who are committed to creating a successful event for you and your guests.

Remember, we are here to help, so ask away.

Thank you for making us a part of your plans, and welcome to Hilton Garden Inn Fort Myers.

Catering & Sales Department



# General Information

## MENU

- We do not allow any outside food or beverages in the meeting space or restaurant, and must be purchased from the hotel.
- Menu selection to be submitted no later than 10 days before the event.
- Dinner buffets require a minimum of 25 attendees. If the minimum is not met, a fee of \$100 will be added.

## CONTRACT & DEPOSIT

- Clients shall specify number of persons to be in attendance at the function at least 3 days prior to the start of the scheduled event. This number will be the guarantee that will be charged.
- If you do not see the food and beverage offerings you had in mind, please let us know and we will do our best to accommodate the special requests.
- We are able to place a courtesy hold on your reservation event date for 10 days. During this time, you will receive a contract for your approval and signature.
- An initial deposit will be required upon signing the contract, in the form of check or credit card.
- Once the contract is received and the down payment is completed, your event date will be confirmed.
- Client agrees to all terms and conditions set forth upon signing the banquet event order.

Room Name	Dimensions	Sq. Ft.	Classroom	Theatre	Banquet	U-Shape	Conference	Reception	Rental Fee
Captiva Ballroom	25' x 50'	1250	72	120	80	42	48	150	\$600
Captiva I	25' x 25'	625	27	50	40	18	24	75	\$300
Captiva II	25' x 25'	625	27	50	40	18	24	75	\$300
Sanibel	35' x 35'	875	42	80	56	24	30	90	\$500
Boardroom	25' x 12'	300	x	x	x	x	10	x	\$300
Patio			x	x	x	x	x	x	\$200

# Breakfast Buffets

## **GARDEN INN CONTINENTAL**

\$14 per guest

Assorted Bagels *with cream cheese*  
Assorted Breakfast Pastries  
Chilled Fresh Fruit Display

## **DELUXE CONTINENTAL**

\$17 per guest

Assorted Bagels *with cream cheese*  
Assorted Breakfast Pastries  
Chilled Fresh Fruit Display  
Assorted Muffins  
Individual Boxes of Cereal *with whole and skim milk*  
Yogurt (fruit flavored and low fat)

## **SUNSHINE BUFFET**

\$21 per guest

Scrambled Eggs *with cheddar cheese, green onions and salsa*  
Applewood Smoked Bacon or Pork Sausage  
Breakfast Potatoes  
Assorted Breakfast Pastries  
Chilled Fresh Fruit Display  
Yogurt (fruit flavored and low fat)



Included in all buffets: Fresh Orange and Apple Juice, Coffee & Tea service.  
Prices and quantities are based on a 1 hour buffet service. All food and beverage prices are subject to a 21% house fee and 6.5% sales tax.

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**CONTACT US** 12600 UNIVERSITY DRIVE, FORT MYERS, FL 33907 | P 239-790-3500

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# Beverages

## INDIVIDUAL BOTTLED BEVERAGES

Bottled Water	\$3 each
Assorted Soft Drinks	\$3 each
Sparkling Water	\$4 each
Bottled Juices	\$4 each
Red Bull (regular or diet)	\$6 each

## COLD BEVERAGES

Orange, Grapefruit, Cranberry, Apple	\$14 per carafe
Lemonade, Tropical Fruit Punch & Iced Tea	\$33 per gallon
Milk (whole, skim or 2%)	\$10 per carafe

## COFFEE SERVICE

Fresh Brewed Regular & Decaf Coffee	\$38 per gallon
Assorted Gourmet Teas <i>with hot water</i>	\$38 per gallon

All bottled beverages excluding soft drinks and waters must be purchased per item and are not offered on consumption. All food and beverage prices are subject to a 21% house fee and 6.5% sales tax.



# Breaks

## **SWEET SENSATION**

\$14 per guest

Fresh Baked Brownies  
Assorted Fresh Baked Cookies  
Assorted Miniature Tarts & Pies

## **BALLPARK BREAK**

\$15 per guest

Warm Soft Pretzel Sticks  
Mini Hot Dogs  
House-Spiced Nuts  
Assorted Candy Bars  
Buttered Popcorn  
Cracker Jacks

## **HEALTHY CHOICE**

\$12 per guest

Whole Fruit  
Yogurt (fruit flavored and low fat)  
Granola

## **AFTERNOON FIESTA**

\$13 per guest

Yellow Corn Tortilla Chips  
Guacamole  
Roasted Tomato Salsa  
Jalapeño Cheese Sauce  
Churros



All food and beverage prices are subject to a 21% house fee and 6.5% sales tax.

# Buffets

**LUNCH | DINNER**

## **SOUP & SALAD BAR**

**\$22 | \$26**

Soup du Jour

Pasta Salad

Mixed Greens: *spinach, baby kale, radicchio, arugula, quinoa, roasted red peppers, tomatoes, cucumbers, croutons, sesame seeds, dried cranberries, parmesan & feta*

Warm Grilled Chicken

Tuna Salad

Assorted Rolls *with whipped butter*

## **DELI BUFFET**

**\$24 | \$27**

Fresh Florida Fruit Bowl

House Garden Salad *with 2 dressings*

Red Skin Potato Salad *with bacon*

Assorted Deli Breads and Wraps

Assorted Sliced Meats: *oven pit-roasted ham, smoked turkey, roast beef*

Grilled Marinated Vegetables

Sliced Cheddar, Swiss & Provolone

Lettuce, Tomato, Onions, Pickle Spears and Condiments

## **MEMPHIS BLUES**

**\$26 | \$30**

Fried Chicken & BBQ Pulled Pork

Macaroni & Cheese, Cole Slaw, Fire Roasted Corn

Sautéed Green Beans

Corn Bread Muffins



**Coffee & Tea Service provided with buffets and chef's choice of dessert.**

Prices and quantities are based on 1 hour buffet service. **Lunch available until 4pm.**

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# Buffets *continued*

## ITALIAN BAR

Classic Cæsar Salad  
Grilled Chicken, Italian Sausage, Meatballs, Shrimp (choice of 2)  
2 Pasta options  
2 Sauce options  
Breadsticks

**LUNCH | DINNER**

\$25 | \$29

## TASTE OF FLORIDA BUFFET

Fried Coconut Shrimp  
Catch of the Day *with mango beurre blanc*  
Orange-Glazed Chicken  
Jasmine Rice  
Fresh Vegetables  
Assorted Rolls *with whipped butter*

\$27 | \$33

## BOUNTIFUL BUFFET

Asian-Glazed Grilled Salmon  
Seasonal White Fish *with lemon capers*  
Grilled Lemon-Pepper Mahi Mahi  
Sliced Roast Beef *with horseradish*  
Sliced Porkloin *with mustard demi-glaze*  
Penne Pasta a la Vodka *with sautéed chicken, bacon & onions*  
Chicken Tortellini *with pesto cream sauce*  
Chicken Florentine  
Chef-Carved Beef Sirloin (+4 per guest)  
Chef's choice of Potato or Rice and Fresh Vegetable

\$27 | \$30 (2 entrée selections)

\$35 | \$38 (3 entrée selections)

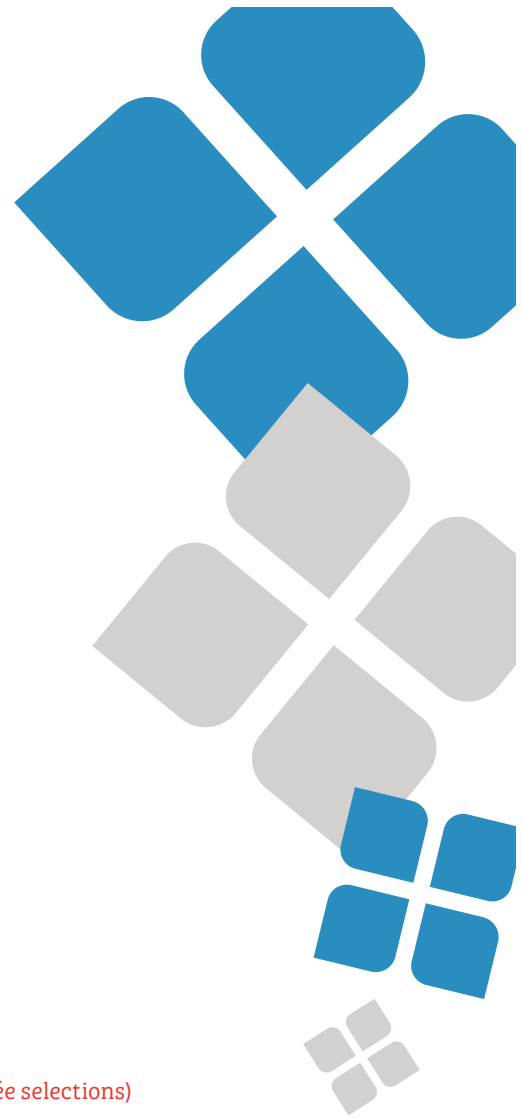
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# Plated Entrées

## LUNCH | DINNER

### Macadamia-Crusted Grouper

with an orange-cream sauce

Market Price

### Asian Grilled Salmon

char-grilled North Atlantic salmon finished with an Asian glaze

\$26 | \$31

### Grilled Mahi Mahi

topped with tropical fruit salsa

\$26 | \$31

### Chicken Bruschetta

grilled chicken breast topped with tomatoes, garlic and fresh mozzarella; drizzled with balsamic reduction

\$24 | \$29

### Chicken Florentine

chicken breast layered with ricotta cheese and spinach; topped with a white wine sauce

\$24 | \$29

### Chicken Marsala

pan-seared chicken breast, finished with fresh mushrooms and marsala demi-glaze

\$24 | \$29

### New York Strip Loin

10 ounce New York strip char-broiled, topped with grilled onions and mushrooms; finished with a Bordelaise sauce

\$34 | \$39

### Eggplant Parmesan

breaded eggplant with mariniara sauce and melted mozzarella

\$21 | \$26

### Portobello Quinoa Roasted Vegetable Plate \$19 | \$24

grilled and marinated portobello mushroom with assorted roasted vegetables, quinoa and grains

**All entrées served with gourmet salad, chef's choice of potato or rice, fresh seasonal vegetables, assorted rolls and whipped butter, chef's choice of dessert and coffee & tea service.**

**Lunch available until 4pm.** All prices are per guest unless noted otherwise. All food and beverage prices are subject to a 21% house fee and 6.5% sales tax.

# Hors d'Oeuvres Selections

## **COLD HORS D'OEUVRES** 50 pieces per order - min. 25 guests

<b>Shrimp Cocktail</b>	\$200
<b>Oysters on the Half Shell</b>	\$175
<b>Caprese Skewers</b>	\$150
<b>Seared Ahi Tuna</b> <i>with wasabi &amp; pickled ginger</i>	\$125
<b>Watermelon, Feta &amp; Mint</b>	\$125

## **HOT HORS D'OEUVRES** 50 pieces per order - min. 25 guests

<b>Beef Wellington</b>	\$150
<b>Thai Chicken Skewers</b> <i>with peanut dipping sauce</i>	\$200
<b>Mini Crab Cakes</b>	\$175
<b>Brie &amp; Pear Bites</b>	\$200
<b>Sausage Stuffed Mushrooms</b>	\$150
<b>Swedish Meatballs</b>	\$150
<b>Coconut Shrimp</b>	\$175
<b>Vegetable Spring Rolls</b>	\$150

## **STATIONARY HORS D'OEUVRES** min. 25 guests

<b>Vegetable Crudité</b> <i>crisp vegetable assortment with ranch and french onion dips</i>	\$8 per guest
<b>Charcuterie of Artisan Cheeses</b> <i>dried fruit, artesian crackers, domestic &amp; imported cheeses, assorted jams</i>	\$9 per guest
<b>Antipasto Display</b> <i>salami, capicola, prosciutto, roasted vegetables &amp; crostini</i>	\$12 per guest
<b>Chips &amp; Dips</b> <i>tortilla chips, pita chips, potato chips &amp; crostini with choice of 2 dips: onion dip, salsa, hot spinach artichoke dip, fresh guacamole, roasted red pepper hummus or chili queso</i>	\$6 per guest
<b>Fancy Mixed Nuts</b>	\$4 per guest
<b>Tropical Fruit Display</b> <i>with yogurt dipping sauce</i>	\$9 per guest



Prices and quantities are based on a 1 hour buffet service. All food and beverage prices are subject to a 21% house fee and 6.5% sales tax.

# Bar Service

## HOSTED or CASH BAR

Standard Brands	\$8
Premium Brands	\$9
Wine by the Glass	\$9
Domestic Beer	\$5
Imported Beer	\$6
Assorted Soft Drinks	\$3
Bottled Water	\$3
Sparkling Water	\$4
Red Bull (regular or diet)	\$6



## OPEN BAR

*includes cocktails, wine, domestic & imported beer, non-alcoholic beer, soft drinks, juice and water*

Brands - 1 Hour	\$15 per guest
Brands - 2 Hours	\$21 per guest
Each Additional Hour	\$8 per guest
Premium Brands - 1 Hour	\$18 per guest
Premium Brands - 2 Hours	\$25 per guest
Each Additional Hour	\$10 per guest

## HOSTED BEER & WINE PACKAGE BAR min. 25 guests

*includes wine, domestic & imported beer, non-alcoholic beer, soft drinks and water*

1 Hour	\$12 per guest
2 Hours	\$18 per guest
Each Additional Hour	\$8 per guest

**A \$75 bartender fee will apply to all bar services.**

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# Audio/Visual Equipment

Flipchart with markers	\$45
Projection Screen & Power Package	\$100
Power Package with extension cord	\$40
LCD Projector	\$125
Standing Podium	\$30
Tabletop Podium	Complimentary
Wireless Handheld Microphone	\$100
Lavalier Microphone	\$100
Sound System Patch	\$100
Poly-Com Conference Phone	\$75
Dry Erase Board	\$50
38" TV Monitor with stand	\$130
Brass Easel	\$10
Laser Pointer	\$10
Notebook Computer	\$150
High-Speed WiFi Access Point <i>(30 megabytes with unlimited users)</i>	Complimentary



**All rental prices are on a daily basis.**