



EVENT MENUS

Hilton Garden Inn Ocean City, 2800 Baltimore Avenue Ocean City, MD 21842 | T: 410.289.1100
All pricing is subject to a 22% service charge and applicable MD state and local taxes.



WELCOME TO HILTON GARDEN INN OCEAN CITY OCEANFRONT

Our talented onsite sales and events team is ready to serve you thoughtfully curated food and drink inspired by the local area. Your event is our specialty; let our teams take care of every detail to ensure a successful event.

Keys to Success:

- Elegant, coastline setting
- Attentive service
- Enhanced Wi-Fi in meeting space and cutting-edge conferencing technology
- Localized menu
- On-site service team
- Naturally-lit spaces and stunning views of the ocean



BREAKFAST

Breakfast by the ocean makes one forget the world and relax.

BREAKFAST

10 guest minimum for all breakfast packages

*All Action Station attendant fees are \$150 per attendant

CONTINENTAL BREAKFAST

\$21 per guest

Featuring Starbucks Coffee and Tazo Teas

Seasonal Whole Fruit

Assorted Muffins

Freshly Baked All-Butter Croissants

Fresh Whipped Butter and Jams

Orange Juice

OC BREAKFAST

\$30 per guest

Featuring Starbucks Coffee and Tazo Teas

Seasonal Whole Fruit

Greek Yogurt, Berries and Granola

Assorted Breakfast Breads

Fresh Baked All-Butter Croissants

Fresh Whipped Butter and Jams

Freshly Scrambled Eggs

Hickory Smoked Bacon

Roasted Breakfast Potatoes

Orange Juice

A LA CARTE / ADDITIONS

Starbucks Coffee \$45 per gallon

Tazo Tea \$40 per gallon

Orange, Apple, Cranberry Juice \$10 per person

Bottled Water \$5 each

Red Bull Energy Drinks \$9 each

Greek Yogurt Parfaits \$7 each

Assorted Breakfast Pastries \$35 per dozen

Assorted Muffins \$35 per dozen

All Butter Croissants \$41 per dozen

Assorted Whole Fruit \$32 per dozen

Roasted Breakfast Potatoes \$7 per person

Hickory Smoked Bacon \$9 per person

Scrambled Eggs \$8 per person

French Toast or Pancake Station* \$13 per person

(Served with syrup, butter, whipped cream and fruit)

Bacon, Egg, and Cheddar Breakfast Sandwich \$10 per person

Smoked Salmon Display* \$18 per person

(Includes bagels, cream cheese, capers, onions, tomatoes, and eggs)



BRUNCH

Action Station attendant fees are \$150 per attendant

COASTLINE BRUNCH

\$49 per guest

Seasonal Fruit Display

Orange, Apple, Cranberry Juices

Featuring Starbucks Coffee and Tazo Teas

Greek Yogurt with Fresh Berries

Smoked Salmon with Bagels with Cream Cheese, Red Onions and Capers

Assorted Muffins

Assorted Breakfast Breads

Fresh Baked Croissants

Fresh Whipped Butter and Jams

Freshly Scrambled Eggs

Hickory Smoked Bacon

Pork Sausage Links

Roasted Breakfast Potatoes

Garden Salad

Grilled Chicken Breast with Roasted Baby Potatoes & Seasonal Vegetable

A LA CARTE / ADDITIONS

Bottled Spring Water \$5 each

Mimosas \$11 each

Assorted Whole Fruits \$26 each

Fruit Smoothies \$9 each

Assorted Breakfast Cereals Oatmeal Bar \$7 each

*(Served with nuts, dried fruits,
cinnamon sugar, fresh fruit)*

Egg & Turkey Sausage Breakfast Sandwich \$10 each

Egg, Spinach & Feta Wrap \$9 each

Waffle, French Toast, or Pancake Station \$15 per person

*(Served with syrup, butter,
whipped cream and fruit)*

Bloody Mary Bar \$18 per person

*(Assorted garnishes and ingredients
to customize your cocktail)*

Corned Beef Hash & Eggs \$12 per person

Omelet Station \$15 per person

Hard Boiled Eggs \$6 per person



COFFEE BREAKS

COFFEE BREAKS

*All breaks served with filtered water, Starbucks Coffee and Tazo Teas.
10-person minimum for all Coffee Break Packages*

ALL DAY COFFEE BREAK

\$16 per guest

Starbucks Coffee Break
Tazo Teas
Assorted Soft Drinks
Waters

BEACH VIBES

\$20 per guest

Assorted Whole Fruit
Greek Yogurt with Blueberries, Dark Chocolate, and Almonds
Energy Bars
Deviled Eggs
Fruit Water and Cranberry Juice

BALTIMORE AVENUE

\$23 per guest

Fishers Popcorn
Dehydrated Mango and Papaya
Old Bay Chips with Ranch
Pineapple Skewers with Vanilla Yogurt
Chocolate Chip Cookies

CHESAPEAKE

\$25 per guest

Prosciutto and Salami
Aged Cheddar and Brie Cheeses
Crostini and Olives
Almonds and Virginia Peanuts
Strawberries with Orange Cream

EASTERN SHORE

\$28 per guest

Guacamole and Salsa with Tortilla Chips
Crab Dip with Crackers
Roasted Jalapeno and Cream Cheese Bites
Warm Soft Pretzels with Cheese Dip
Onion-Chive Dip with House Made Chips
Lemonade, Iced Tea

A LA CARTE / ADDITIONS

Pepsi, Diet Pepsi, Sierra Mist	\$6 each
Bottled Spring Water	\$5 each
Sparkling Water	\$7 each
Red Bull Energy Drinks	\$9 each
Assorted Bag Chips/Snacks	\$4 each
Energy Bars	\$6 each
Chocolate Chip Cookies	\$28 per dozen
House Made Hot Chocolate	\$6 per person



LUNCH

LUNCH BUFFETS

20 guest minimum

+\$150 for groups under 20 guests

All Buffets Include: Starbucks Coffee, Tazo Teas, Assorted Soft Drinks, Water

TACO & FAJITA BAR

\$37 per guest

Chopped Mexican Salad

*Chopped Romaine Hearts,
Baby Field Greens, Red Onion,
Cherry Tomatoes, Cucumber, Radish,
Roasted Local Corn, Roasted Pepitas,
Tortilla Strips
Cilantro Lime Dressing*

Fresh Black Bean Salad

*Black Beans, Roasted Local Corn,
Green Onions, Jalapenos, Bell Peppers,
Grape Tomatoes, Cilantro, Lime,
Avocado, Feta*

Grilled Ancho Chicken

Carne Asada Flank Steak

Spanish Rice

Flour and Corn Tortillas

Accompaniments Include:

*Jack Cheese, Roasted Bell Peppers,
Jalapenos, Pico de Gallo,
Cilantro Cream, Guacamole,
Salsa Roja, Salsa Verde*

Tres Leches

Churros

SOUTH PHILLY ITALIAN BUFFET

\$38 per guest

Caesar Salad

*Chopped Romaine Hearts,
Shaved Parmesan, Croutons
House Made Caesar Dressing*

Penne & Linguini Pastas

Choice of Two Proteins

Chicken Parmesan

Sweet Sausage & Peppers

Traditional Meatballs

Choice of Two Sauces

Classic Marinara

Creamy Alfredo

Pesto Cream Sauce

Vegetables Include:

Cauliflower, Broccoli, Mushrooms

Cannolis

Tiramisu

B.Y.O.B

\$41 per guest

*Chef's Selection of Fresh Seasonal
Vegetable or Starch*

Choice of One Salad

House Salad

*Field Greens, English Cucumber,
Grape Tomatoes, Red Onion
Lemon Herb Vinaigrette*

Caesar Salad

*Chopped Romaine Hearts,
Shaved Parmesan, Croutons
House Made Caesar Dressing*

Choice of Two Entrées

Wild Mushroom Risotto (GF)

Pasta Primavera

Grilled Flank Steak with Chimichurri (GF)

Beef Tips with Mushroom Demi Glace

Maple Glazed Pork Tenderloin (GF)

Chicken Piccata (GF)

Chicken Parmesan

Baked Cod (GF)

Brownies

Blondies

LUNCH BUFFETS (CONT.D)

20 guest minimum

+\$150 for groups under 20 guests

BOXED LUNCHES

\$28 per guest

Choice of Two Wraps

Mediterranean Wrap

*House Made Hummus, Seasonal Roasted Veggies,
Feta Cheese
Spinach Tortilla*

Chicken Caesar Wrap

*Grilled Chicken Breast, Chopped Romaine Hearts,
Shaved Parmesan, House Made Caesar Dressing
Flour Tortilla*

Turkey & Cheddar Wrap

*Oven Roasted Turkey, Cheddar, Applewood Bacon,
Lettuce, Tomato, Mayonnaise
Flour Tortilla*

Chips

Whole Fruit

Cookie

Bottled Water

OFF THE BOARDWALK DELI BUFFET

\$31 per guest

Choice of One Salad

House Salad

*Field Greens, English Cucumber,
Grape Tomatoes, Red Onion
Lemon-Herb Vinaigrette*

Caesar Salad

*Chopped Romaine Hearts,
Shaved Parmesan, Croutons
House Made Caesar Dressing*

Antipasto Salad

*Penne Pasta, Sweet Bell Peppers, Plum Tomatoes,
Green Onions, Black Olives, Hard Salami,
Mozzarella, and Provolone Cheese*

Assorted Deli Meat and Cheese Selection

Accompaniments Include:

*Assorted Breads and Rolls, Mayonnaise, Oil,
Vinegar, Dijon Mustard, Lettuce, Tomato,
Red Onion, and Banana Peppers*

Brownies & Blondies

Starbucks Coffee

Tazo Teas

Assorted Soft Drinks

Water

PLATED LUNCH

All Entrées Include: Starbucks Coffee, Tazo Teas, Assorted Soft Drinks, Water

SALAD AND STARTERS

Choose One

Caprese (In Season)

*Fresh Mozzarella, Vine Ripe Tomatoes, Basil Leaves
Olive Oil*

Caesar

*Crispy Romaine, Shaved Parmesan, Croutons
House Made Caesar Dressing*

Arugula

*Red Onions, Olives, Fennel, Roasted Peppers
Balsamic Dressing*

Tossed Greens

*Tomatoes, Cucumbers, Peppers, Onions
Lemon Vinaigrette*

Maryland Crab Soup

*Crab, Roasted Corn, Cream, Carrots, Onions,
and Celery*

Vegan Vegetable Soup

*Seasonal Vegetables, Gluten-Free Stock, Fresh Spinach,
and Herbs*

ENTRÉES

Choose One

Portobello Cap

\$34 per guest
*Cauliflower Gratin, Balsamic Reduction,
and Polenta*

Grilled Breast of Chicken

\$42 per guest
*Roasted Baby Potatoes, Charred Carrots,
Pan Jus*

Pan Seared Salmon

\$46 per guest
*Olives and Tomato Relish, Herb Risotto,
and Zucchini*

Herb Roasted Cod

\$50 per guest
*Tuscan White Beans, Wilted Spinach,
Fresh Herbs, and Basil Oil*

Grilled Skirt Steak

\$60 per guest
*Chimichurri, Roasted Sweet Potatoes,
and Green Beans*

Maryland Style Crab Cake

Market Price
Charred Broccoli, Rice Pilaf

DESSERTS

Choose One

Chocolate Mousse Cake

Carrot Cake

Tiramisu

Limoncello Cake

NY Cheesecake

A photograph showing two hands holding clear glasses filled with water, ice, lemon slices, and mint leaves. The hands are clinking the glasses together in a toast. The background is a blurred view of a beach with blue water and a sandy shore under a bright sky.

BEVERAGES

BEVERAGES

Speak to your Catering Manager concerning creative signature drinks.

HOST BEER & WINE BAR

0-1 Hours | \$20 per person
0-2 Hours | \$30 per person
0-3 Hours | \$40 per person
0-4 Hours | \$50 per person

WINES BY THE BOTTLE

La Marca Prosecco | \$50
Unshackled Rose Sparkling | \$60
Unshackled Rose | \$60
Santa Margherita Pinot Grigio | \$63
Kim Crawford Sauvignon Blanc | \$55
Chateau St. Michelle Riesling | \$45
Kendall Jackson Chardonnay | \$49
Imagery Pinot Noir | \$62
J Lohr Pinot Noir | \$70
Charles Krug Merlot | \$70
Alamos Malbec | \$45
Columbia Crest Red Blend | \$64
Decoy Sauvignon | \$70
J Lohr 7 Oaks Cabernet Sauvignon | \$82

SIGNATURE BEVERAGE SERVICES

HOST BAR

Wine | \$12 per glass
Domestic Beer | \$7 each
Imported Beer | \$8 each
Craft Beer | \$9 each
Cocktails | \$14 each
Bartender Fees required - \$150 per attendant
Recommended 1 bartender per 75 guests

SIGNATURE BAR BY THE HOUR

0-1 Hours | \$25 per person
0-2 Hours | \$36 per person
0-3 Hours | \$46 per person
0-4 Hours | \$63 per person

DOMESTIC BEER

Michelob Ultra, Bud Light, Yuengling Lager, White Claw, Miller Lite, Coors Light

IMPORTED BEER

Corona, Heineken, Heineken (NA), Stella Artois, Blue Moon

CRAFT BEER

60 Minute Dogfish Head, Hazy Little Thing

WINES

Dark Horse Rose, CK Mondavi Sauvignon Blanc, CK Mondavi Chardonnay, CK Mondavi Pinot Noir, CK Mondavi Merlot, CK Mondavi Cabernet Sauvignon

SPIRITS

Tito's Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Jose Cuervo Traditional Plata Tequila, Jack Daniels Tennessee Whiskey, Jim Beam Bourbon, Bulleit Rye, Bullet Bourbon, Jameson, Martini & Rossi Sweet and Extra Dry Vermouth

LUXURY BEVERAGE SERVICES

HOST BAR

Wine | \$16 per glass
Domestic Beer | \$8 each
Imported Beer | \$9 each
Craft Beer | \$10 each
Cocktails | \$16 each
Bartender Fees required - \$150 per attendant
Recommended 1 bartender per 75 guests

LUXURY BAR BY THE HOUR

0-1 Hours | \$37 per person
0-2 Hours | \$48 per person
0-3 Hours | \$61 per person
0-4 Hours | \$74 per person

DOMESTIC BEER

Michelob Ultra, Bud Light, Yuengling Lager, White Claw, Miller Lite, Coors Light

IMPORTED BEER

Corona, Heineken, Heineken (NA), Stella Artois, Blue Moon

CRAFT BEER

60 Minute Dogfish Head, Hazy Little Thing

WINES

Kim Crawford Sauvignon Blanc, Kendall Jackson Chardonnay, J Lohr Pinot Noir, Charles Krug Merlot, J Lohr Cabernet Sauvignon

SPIRITS

Grey Goose Vodka, Hendricks, Bacardi Spiced Rum, Patron Silver Tequila, Makers Mark Bourbon, Woodford Reserve, Knob Creek, Crown Royal Black, Johnnie Walker Black, Hennessy VSOP, Martini & Rossi Sweet and Extra Dry Vermouth



DINNER

DINNER BUFFETS

20 guest minimum

+\$150 for groups under 20 guests

All Buffets Include: Starbucks, Tazo Teas, Assorted Soft Drinks, Water

SOUTH PHILLY ITALIAN BUFFET

\$58 per guest

Soup

Minestrone Soup

Choice of One Salad

Classic Caesar Salad

Crisp Romaine, Shaved Parmesan, Croutons

House Made Caesar Dressing

Caprese

Sliced Vine Ripe Tomatoes,

Fresh Mozzarella, Basil Leaves, Olive Oil

Penne and Linguini Pastas

Choice of Two Proteins

Chicken Parmesan

Sweet Sausage & Peppers

Traditional Meatballs

Choice of Two Sauces

Classic Marinara

Creamy Alfredo

Pesto Cream Sauce

Vegetables Include:

Cauliflower, Broccoli, Mushrooms

Cannolis

Limoncello Cake

DELMARVA COAST

\$62 per guest

Soup

Maryland Crab Chowder

Choice of One Salad

Arugula Salad

Peppers, Olives, Fennel, Roasted Peppers

Balsamic Dressing

Caprese

Sliced Vine Ripe Tomatoes,

Fresh Mozzarella, Basil Leaves

Olive Oil

Entrées

Roasted Chicken

With Sage Mushroom Jus

Roasted Filet of Beef

With Red Wine Demi-Glace

Garlic & Chive Mashed Red Skin Potatoes

Chef's Selection of Seasonal Vegetables

Double Fudge Chocolate Cake

Strawberry Shortcake

ATLANTIC COAST

\$63 per guest

Soup

Cream of Crab Soup

Choice of One Salad

Caprese Salad

Fresh Mozzarella, Vine Ripe Tomatoes,

Basil Leaves

Olive Oil

Caesar Salad

Crisp Romaine, Shaved Parmesan, Croutons

House Made Caesar Dressing

Choice of Two Entrées

Shrimp Orzo

Sautéed Shrimp, Spinach, Peppers, Onions

tossed with Herb Paprika Cream

Fusilli Ratatouille

Roasted Eggplant, Zucchini, Peppers, Onions,

and Tomatoes.

Pan-Roasted Salmon

Over lemon, Capers, and Blistered Tomatoes

Penne Chicken Rustico

Pulled Chicken, Sundried Tomatoes, Asparagus,

Broccoli, Red Onions tossed in Red Bell Pepper

Cream

NY Cheesecake

Carrot Cake

ASSATEAGUE ISLAND COOKOUT

\$70 per guest

Tossed Garden Salad

Tomatoes, Cucumbers, Carrots,

Olives, Croutons

Ranch, Balsamic Dressing

Garden Pasta Salad

Herb and Sour Cream Potato Salad

Shrimp Salad

Grilled Hamburgers and Chicken Breast

Brioche Buns, Lettuce, Tomatoes, Onions,

Mayonnaise, Mustard, Ketchup, Pickles

Crab Cake

1 Per Person

Eastern Shore Pulled Pork

with Brioche Bun

Corn Bread with Whipped Honey Butter

Cookies

Brownies

Lemon Bars

PLATED DINNER

All Entrées Includes: Starbucks, Tazo Teas, Assorted Soft Drinks, Water

SALADS AND STARTERS

Choose One

Caprese (In Season)

*Fresh Mozzarella, Vine Ripe Tomatoes,
Basil Leaves and Olive Oil*

Caesar

*Crisp Romaine, Shaved Parmesan, Croutons
House Made Caesar Dressing*

Arugula

*Onions, Olives, Fennel, Roasted Peppers
Balsamic Dressing*

Tossed Greens

*Tomatoes, Cucumbers, Peppers, Onions
Lemon Vinaigrette*

Baby Gem Lettuce Salad

*Blistered Tomatoes, Balsamic Onions,
Bread Chards, and Sour Cream
Herb Dressing*

Maryland Crab Bisque

*Crab, Sherry, Cream, and Old Bay
Croutons*

Tomato Basil Soup

*Puree of Tomatoes, Vegetable Stock,
Fresh Basil, and Cream*

ENTRÉES

Choose One

Portobello Cap

\$50 per guest

Cauliflower Gratin, Balsamic Reduction, and Polenta

Grilled Breast of Chicken

\$68 per guest

*Roasted Mushroom Jus, Polenta or Risotto, and
Green Beans*

Herb Roasted Cod

\$70 per guest

*Tuscan with White Beans, Wilted Spinach, Fresh Herbs,
and Basil Oil*

Pan-Seared Salmon

\$74 per guest

Olive Tomato Relish, Herb Risotto, and Sautéed Zucchini

Grilled Filet of Beef

\$86 per guest

*Wild Mushroom Jus, Garlic Goat Cheese,
Mashed Potatoes, Asparagus, and Charred Carrots*

Maryland Style Crab Cakes

\$89 per guest

*Roasted Red Pepper Puree, Shallot Roasted Potatoes,
and Sautéed Kale*

Surf and Turf

\$99 per guest

*Grilled Filet and Maryland Style Crab Cake, Wild Rice Pilaf,
Grilled Asparagus, Steak Butter, Remoulade*

DESSERTS

Choose One

NY Cheesecake

Red Velvet Cake

Carrot Cake

Tiramisu

Strawberry Shortcake

Chocolate Mousse Cake

RECEPTIONS

All action station attendant fees are \$150 per attendant

COLD HORS D'OEUVRES

\$6 per piece

(minimum order of 25 pieces each selection)

Goat Cheese Apricot Tarts
Tomato Bruschetta Crostini
Creamy Crab Crostini
Mini Caprese Skewers
Prosciutto wrapped Dates

HOT HORS D'OEUVRES

\$6 per piece

(minimum order of 25 pieces each selection)

Smoked Gouda Risotto Balls
Spanakopita
Assorted Mini Quiche
Raspberry Brie in Phyllo
Vegetable Spring Rolls
Crispy Asparagus in Phyllo
Chicken and Lemongrass Potstickers
All Beef Meatballs

HOT PREMIUM HORS D'OEUVRES

\$8 per piece

(minimum order of 25 pieces each selection)

Bacon-Wrapped Scallops
Miniature Crabcakes with Remoulade
Coconut Shrimp

CRUDITE

\$15 per guest

Selection of Fresh Vegetables; Cucumbers, Red Peppers, Carrots, Asparagus, Tomatoes, Baby Potatoes with Hummus, Pesto Cream and Blue Cheese Dip

BREADS AND DIPS

\$18 per guest

Assortment of Crackers, Flat Breads and Crostini Served with Hummus, Olive Tapenade, Bruschetta, Basil Pesto and Creamy Artichoke Spread

CHEESE BOARD

\$20 per guest

Assorted Domestic and Imported Hard and Soft Cheese with Crusty Bread, Gourmet Crackers, Honey, and Dried Fruits

GOURMET CHARCUTERIE

\$25 per guest

Assortment of Dried and Cured Salamis, Prosciutto, and Chorizo
Gourmet Mustards, Mixed Olives, Crackers and Flat Breads

MARYLAND CRAB DIP

\$25 per guest

Warm Maryland Crab Dip served with Crusty Bread, Crostini and Crackers

CARVING & ACTION STATIONS

All action station attendant fees are \$150 per attendant

PASTA STATION

\$17 Per guest

Penne and Fusilli Pastas
served w/choice of Basil Marinara Sauce,
Pesto Sauce, or Alfredo Sauce

HERB ROASTED BREAST OF TURKEY

\$24 Per guest

Thyme and Rosemary Rubbed Breast of Turkey
served with Cranberry Compote Garlic Aioli and
Brioche Rolls

SAUTEE SHRIMP STATION

\$30 Per guest

Jumbo Shrimp with Choice of Sauce:
- *Garlic Lemon Butter*
- *Piccata*
- *Basil Cream Sauce*

HOUSE ROASTED SALMON

\$32 Per guest

Olive Oil and Sea Salt brushed Salmon
with Citrus Relish, Olive Tapenade,
served with Warm Flat Breads

CARVED TOP ROUND OF BEEF

\$36 Per guest

Served with Mayonnaise, Mustards, Brioche Rolls and
Demi-Glace

CARVED ROTISSERIE PRIME RIB OF BEEF

\$44 per guest

Hand-Carved Prime Rib
served with Horseradish Cream,
Brioche Rolls, and Au Jus

SESAME CRUSTED TUNA

\$44 Per guest

Ponzu Sauce, Seaweed Salad, Chili Spiced Soybeans, Soba
Noodles, and Wontons

CARVED TENDERLOIN OF BEEF

\$46 per guest

Hand Carved and served with
Red Wine Reduction, Black Garlic Aioli
and Sourdough Rolls

CRAB CAKE STATION

Market Price

Old Bay Remoulade,
Sautéed Spinach, Corn Hash,
Lemon Butter, and Silver Dollar Rolls

DESSERT & SWEET STATIONS

All action stations require an attendant. Fees are \$150 per attendant

CANDY SHOP

\$16 per guest

Assortment of Hard Candies, Chocolate, Gummies, Caramels, and Miniature Favorites

COOKIE JAR & BROWNIE BOX

\$18 per guest

Assortment of House Baked Cookies, Brownies and Blondie Bars with Chocolate Sauce and Whipped Cream

MINI BITES

\$20 per guest

Assortment of Miniature Pastries, Cupcakes, Petit Fours, Miniature Cakes, Macaroons, and Truffles

ICE CREAM SUNDAE BAR

\$20 per guest

Vanilla and Chocolate Ice Cream

Toppings Include:

Hot Fudge, Caramel Sauce, Chopped Nuts, Assorted Candy, Chocolate and Rainbow Sprinkles, Maraschino Cherries and Whipped Cream