

EVENT & CATERING MENU

HILTON GARDEN INN ROCKFORD



BREAKFAST BUFFETS

There is a 15 person minimum for all buffets. Any groups that fall below the minimum will be charged a \$50 setup fee.

GARDEN BREAKFAST | \$11 PER PERSON

Seasonal sliced fruit
Fresh baked signature breads and muffins
Assorted fruit juices
Fresh brewed coffee
Specialty teas

HEALTH AND FITNESS | \$12 PER PERSON

Seasonal sliced fruit
Yogurt and fruit parfaits
Avocado toast
Hard-boiled eggs
Fresh brewed coffee
Specialty teas

ALL AMERICAN BREAKFAST | \$16 PER PERSON

Seasonal sliced fruit
Scrambled eggs
Sausage
Bacon
Breakfast potatoes
Assorted fruit juices
Fresh brewed coffee
Specialty teas



 **Hilton**
Garden Inn[™]

A 22% service charge and 9.75% state sales tax will be added to all food and beverage arrangements.

7675 Walton Street • Rockford, IL 61108
(815) 229-3322 • www.Rockford.StayHGI.com

v.02.2025

A LA CARTE MENU

THE DRINKS

Fresh brewed coffee	\$28/gallon
Iced tea	\$5/carafe
Energy drinks	\$5/can
Assorted fruit juices	\$3/bottle
Soft drinks	\$2/can
Bottled water	\$2/bottle
Specialty hot tea bags	\$2/tea bag

THE GOODS

Crisp seasonal sliced fruit	\$4/person
Fresh baked breads & muffins	\$25/dozen
Fresh baked pastries	\$25/dozen
Bagels with cream cheese	\$25/dozen
Individual flavored yogurt	\$2 each
Assorted fresh baked cookies	\$26/dozen
Individual bags	
• Pretzels	\$2 each
• White cheddar popcorn	\$2 each
Individual candy bars	\$3 each



SNACK BREAKS

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All breaks are available for up to 90 minutes.

BREAD AND BUTTER BREAK | \$8 PER PERSON

Assorted breakfast breads and muffins

Whipped butters

Jellies and honey

Fresh brewed coffee

SWEET AND SALTY BREAK | \$9 PER PERSON

Fresh popped popcorn

Pretzels

Cookies

Brownie bites

Lemon bars

Fresh brewed coffee

FIESTA BREAK | \$10 PER PERSON

Tortilla chips

Fresh guacamole

Salsa

Cheese dip

Mini churros

Fresh brewed coffee

HOUSE-MADE TRAIL MIX | \$14 PER PERSON

Yogurt raisins

White chocolate chips

Banana chips

Almonds

Dried cranberries

Dried pineapple

Raisins

M&Ms

Peanuts

Granola

Fresh brewed coffee



LUNCH SANDWICHES

All sandwiches are served with coffee, iced tea, and water with your choice of one side selection and chef's choice of dessert.

Please select a maximum of two (2) entrée options.

ANGUS BURGER | \$15

1/3 pound lean ground beef, flame grilled and served on a toasted bun. Topped with American cheese, lettuce, tomato, and a deli pickle

DELI SANDWICH | \$15

On hearty grain bread or tortilla wrap

Your choice of:

- Turkey & provolone
- Ham & American
- Roast beef & cheddar
- Chicken Caesar wrap (crispy or grilled chicken)

GRILLED CHICKEN SANDWICH | \$15

Grilled chicken breast, topped with cheddar cheese, lettuce, tomato, chipotle-lime mayo and served on a rustic ciabatta roll with a deli pickle

BAJA BLT SANDWICH | \$15

6 slices of applewood bacon, cheese, avocado, romaine, roasted peppers, tomato, chili-lime mayo on artisan toast

SIDE SELECTIONS

- House garden salad
- French fries
- Kettle chips
- Fresh fruit cup
- Pasta salad
- Sweet potato fries
- Onion rings



LUNCH ENTRÉES

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All entrées are served with coffee, iced tea, and water with chef's choice of dessert.

Please select a maximum of two (2) entrée options.

CAESAR SALAD | \$10

Crisp romaine lettuce topped with garlic croutons, parmesan cheese, and our traditional Caesar dressing. Add chicken (\$4) or salmon (\$7)

CHEF SALAD | \$12

Mixed greens topped with sliced turkey, ham, tomato, cucumber, cheddar cheese, and a hard-boiled egg. Served with your choice of dressing

VEGETABLE STIR FRY | \$15

Asian vegetables tossed in a teriyaki sauce and served over Jasmine rice

ORANGE CHICKEN | \$15

Tempura battered chicken tossed in an Asian orange sauce with bell peppers and onions, over jasmine rice

BANG BANG SHRIMP TACOS | \$16

Three flour tortillas loaded with quinoa crusted shrimp, shredded cabbage, house made taco sauce, Pico de Gallo, and fresh avocado. Served with tortilla chips and salsa



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LUNCH BUFFETS

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SILVER DOLLAR SANDWICH AND SALAD | \$12 PER PERSON

Fully stocked salad bar accompanied with turkey and provolone, ham and American, and chicken salad silver dollar sandwiches. Dessert- cookies and brownies
Add soup for \$2 per person

PIZZA AND SALAD | \$16 PER PERSON

Tossed Italian salad and a variety of pizzas to include: cheese only, meat lovers, vegetable supreme, ham and pineapple.
Dessert- cannolis

SOUTH OF THE BORDER | \$18 PER PERSON

Spicy ground beef, fajita-style chicken strips, Mexican rice, and refried beans. Served with tortilla chips, flour tortillas, and corn shells, with toppings to include shredded cheese, lettuce, tomato, jalapeño, sour cream, salsa, and guacamole. Dessert- churros

LUNCH ITALIAN STYLE | \$19 PER PERSON

Choose any two entrées:

- Traditional meat or vegetable lasagna
- Italian sausage with onions and peppers
- Pasta with marinara sauce and meatballs
- Pasta with alfredo sauce and grilled chicken strips

Served with tossed Italian salad and basket of garlic bread. Dessert- cannolis

ALL AMERICAN COOKOUT | \$20 PER PERSON

Choose any two entrees:

- Grilled sirloin burgers
- All beef hotdog
- Bratwurst
- Fried chicken

Served with kettle chips, macaroni & cheese, and deviled eggs.
Dessert- apple crisp



HORS D'OEUVRES

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*Individual pricing reflects 50
pieces per tray.*

BUTLER PASSED - COLD SELECTIONS

Bruschetta | \$70

Toasted baguette slices rubbed with garlic, drizzled with olive oil and a balsamic glaze, and topped with diced tomatoes

Avocado Endive Cups with Salsa | \$70

Guacamole served on top of endive leaves and finished off with a red pepper salsa

Caprese Kabob | \$80

Bite-sized portions of cherry tomatoes, mozzarella, and olives on a skewer, drizzled with balsamic vinaigrette glaze

Flank Steak Crostini | \$100

Grilled flank steak on crostini with creole mustard dressing

Charcuterie Cups | \$165

Assorted cheeses and meats, olives, grapes, and flatbread crackers in a single serve cup

BUTLER PASSED - WARM SELECTIONS

Toasted Ravioli | \$65

Breaded and fried cheese stuffed ravioli, served with marinara

Meatballs | \$70

Your choice of Jamaican sweet & sour, Swedish, or barbeque sauce

Vegetable Spring Rolls | \$75

Delicate Asian inspired pastry filled with savory shredded vegetables, served with a sweet chili dipping sauce

Spanakopita | \$90

Phyllo dough baked and stuffed with feta cheese and spinach

Santa Fe Chicken Eggrolls | \$90

Chicken, corn, black beans, and chopped peppers rolled into a flour tortilla and served with an avocado ranch

Chicken Pot Stickers | \$100

Steamed chicken pot stickers with a sweet chili dipping sauce



HORS D'OEUVRES

.....

*Individual pricing reflects 50
pieces per tray.*

DISPLAY SELECTION

Fruit Display | \$110

Seasonal fresh sliced fruit tray

Vegetable Crudit  | \$110

Assorted vegetable crudit  with garden dip

Breaded Chicken Wings | \$120

Served with your choice of sauce. Ranch and bleu cheese on the side with carrots and celery

Cheese Board | \$125

Domestic cheeses served with crackers on a wooden charcuterie board

Shrimp Cocktail | \$150

Jumbo tiger shrimp served over crushed ice with a side of spicy cocktail sauce, garnished with lemon wedges



DINNER ENTRÉES

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All dinner entrées include coffee, iced tea, or water and are served with fresh rolls and butter, house salad, your choice of starch and vegetables with chef's choice of dessert.

PASTA BELLA | \$20

Beautiful penne pasta tossed with grilled seasonal vegetables, tomatoes, and white beans

CHICKEN MADEIRA | \$23

Baked chicken breast served with beef broth, mushroom, and Madeira wine sauce

PAN ROASTED COGNAC CHICKEN | \$25

Prosciutto-wrapped chicken breast topped with a sage and cognac cream sauce

STUFFED PORK LOIN | \$26

Medallions of sliced pork tenderloin with a pan dripped sauce and apple-bacon stuffing

BOURBON GLAZED SALMON | \$28

Salmon fillet in a sweet and savory bourbon glaze. Garnished with sliced green onions

ROASTED SIRLOIN OF BEEF | \$35

Oven-roasted sirloin of beef with a Northwoods mushroom sauce

SIDE DISHES

- Garlic mashed potatoes
- Roasted red potatoes
- Baked mac & cheese
- Rice pilaf
- Green bean almondine
- Seasonal vegetable medley



DINNER BUFFETS

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SAVORY ITALIAN | \$25 PER PERSON

Tossed Italian salad, chicken piccata, baked ziti, fettuccine alfredo, caponata, and warm Italian garlic bread. Dessert: tiramisu

HOMESTYLE COMFORT | \$30 PER PERSON

Warm biscuits, pasta salad, green beans, mashed potatoes and gravy, meatloaf, beef stroganoff, and fried chicken. Dessert: Strawberry shortcake

HEARTY DINNER BUFFET | \$35 PER PERSON

Served with fresh dinner rolls and chef's soup du jour

Choose 1 Appetizer:

- House salad
- Caesar salad

Choose 2 Entrées:

- Herb-roasted chicken with a lemon caper sauce
- Baked cod
- Roasted sirloin of beef
- Seasonal vegetarian casserole

Choose 2 Sides:

- Garlic mashed potatoes
- Au gratin potatoes
- Bowtie pasta with garlic and olive oil
- Seasonal vegetable medley
- Honey-glazed carrots
- Baked mac & cheese
- Sweet roasted butternut squash with cranberries, feta, and pecans

Dessert: Assorted cakes and cookies



SPECIALTY STATIONS

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Attendant fee of \$200
per station

SHAKEN SALAD STATION | \$6 PER PERSON

You fill a shaker with your choice of fresh vegetables and toppings, added to assorted leafy greens and “shaken” with your choice of dressing. Served in a martini glass

MASH’-TINI POTATO BAR | \$8 PER PERSON

Whipped potatoes scooped into a martini glass with an assortment of toppings

- Yukon gold: Chives, fresh crumbled apple-smoked bacon, shredded cheddar cheese, sour cream, French fried onions, crushed roasted red peppers, and broccoli
- Sweet potato: Brown and maple sugars, mini marshmallows, raisins, crystallized ginger, candied nuts, coconut, whipped butter, and cinnamon nutmeg

DELUXE PASTA STATION | \$14 PER PERSON

Pasta and sauce cooked to order with your guest’s choice of Italian sausage, grilled chicken, artichokes, spinach, broccoli, tomatoes, mushrooms, onions, black olives, and Parmesan cheese. Accompanied with breadsticks.

- Your Choice of 2 Pastas and 2 Sauces
 - Penne, linguini, cheese tortellini, or farfalle
 - Alfredo, bolognese, or pesto

ALL 3 STATIONS | \$22 PER PERSON



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ENHANCEMENTS

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*Attendant fee of \$200
per station*

S'MORES BAR | \$5 PER PERSON

Roast marshmallows over burners set in stone, for a truly fun and unique experience. Jumbo marshmallows displayed with traditional graham crackers, and chocolate bars.

CHOCOLATE FOUNTAIN | \$5 PER PERSON

A decadent chocolate fountain with dipping items including fresh fruit, golden pound cake, pretzel rods, and marshmallow crispy treats.

PINEAPPLE TREE | \$5-6 PER PERSON

Add interest to your hors d'oeuvres display or dinner buffet by showcasing our 5 foot tall signature pineapple tree.

- Assorted fruit skewers - \$5 per person
- Shrimp cocktail with lemon - \$6 per person

RANCH FOUNTAIN | \$7 PER PERSON

Creamy ranch fountain with assorted veggies, pizza rolls, chips, and chicken bites.



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BEVERAGES

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Bartender fee of \$150

OPEN BAR

Beer/Wine/Soda - Must be continuous service from start

- First hour: \$12/person (+\$5 to include cocktails)
- Second hour: \$10/person (+\$5 to include cocktails)
- Each hour after: \$8/person (+\$5 to include cocktails)

HOSTED BAR

- Soda - \$1.75
- Domestic bottled beer - \$4.75
- Premium beer - \$6.75
- Wine by glass - \$5.75
- Premium cocktails - \$7.75

CASH BAR

- Soda - \$2
- Domestic bottled beer - \$5
- Premium beer - \$7
- Wine by glass - \$6
- Premium cocktails - \$8

À LA CARTE

- Bottles of house wine - \$20
- Bottles of house champagne - \$25

** A \$150 Bartender Fee is applied for all private bar set ups in the meeting spaces. This provides continuous bar service for the full event.

** The Hotel is the sole alcoholic beverage licensee on premises. It is subject to the regulations of state alcoholic beverage control commission. Violations of these regulations may jeopardize the Hotel's license. Our policy prohibits the service of alcoholic beverages not purchased from or regulated by the Hotel. No outside alcoholic beverages may be consumed in the banquet rooms or public areas and the Hotel reserves the right to confiscate any outside alcoholic beverages brought into these areas. We reserve the right to decline service of alcohol for the safety of our guests.



AUDIO-VISUAL & DECOR

UPLIGHTING

- Individual wired fixture - \$15

LINENS

- Chair covers - \$5/chair
- Black sashes - Complimentary with chair covers

Custom linens and decor available upon request

AUDIO-VISUAL

- Wired handheld microphone - Complimentary
- Wireless handheld microphone - \$50
- LCD projector package (includes screen and audio) - \$150
- In room drop down screen - \$25
- HDMI and other video cord rental - \$25
- Audio connection - \$10
- Poly-com speaker phone (long distance charges will apply) - \$50
- Flip chart with sticky paper and markers - \$30
- Flip chart with regular paper and markers - \$20
- 18" x 34" white board with markers - \$20
- 48" x 72" white board with markers - \$50
- Easels - \$15
- Extension cords/power strips - \$15



