Dear Guest,

Special occasions, big meetings, celebrations—at the Hilton Garden Inn Fort Wayne we 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 professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thanks for making us a part of your plans. And welcome to the Hilton Garden Inn Fort Wayne!

Tina Stacy
Director of Sales
BREAKFAST

**CONTINENTAL BREAKFAST**  
7.95 per person  
Assorted Fruit Danish  
Assorted Bagels with Cream Cheese  
Sliced Seasonal Fruit and Berries  
Orange Juice and Cranberry Juice  
Regular and Decaffeinated Coffee  
Hot Tea Selection

**THE EXECUTIVE (PLATED)**  
9.95 per person  
Sausage, Egg and Cheese Croissant  
Seasoned Breakfast Potatoes  
Sliced Seasonal Fruit  
Orange Juice and Cranberry Juice  
Regular and Decaffeinated Coffee  
Hot Tea Selection

**THE CHAIRMAN (PLATED)**  
11.95 per person  
Buttery English Muffin with Canadian Bacon, Poached Eggs, Tangy Hollandaise Sauce and Black Olives  
Orange Juice and Cranberry Juice  
Regular and Decaffeinated Coffee  
Hot Tea Selection

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BREAKEFAST

THE DIRECTOR (PLATED)  12.95 per person
Cream Cheese Blintz
Fresh Seasonal Fruit and Whipped Cream
Orange Juice and Cranberry Juice
Regular and Decaffeinated Coffee
Hot Tea Selection

HEARTY BREAKFAST BUFFET*  13.95 per person
Fluffy Scrambled Eggs
Breakfast Sausage and Crisp Bacon Strips
Seasoned Breakfast Potatoes
Sliced Seasonal Fruit
Buttermilk Biscuits with Sausage Gravy
Assorted Breads and Bagels with Cream Cheese
Orange Juice and Cranberry Juice
Regular and Decaffeinated Coffee
Hot Tea Selection

HILTON GARDEN INN BUFFET*  13.95 per person
Breakfast Casserole with Spinach, Green Peppers, Onions, Feta Cheese and Fresh Diced Tomatoes
Breakfast Sausage and Crisp Bacon Strips
Buttermilk Pancakes with Warm Maple Syrup
Seasoned Breakfast Potatoes
Sliced Seasonal Fruit
Assorted Breads and Bagels with Cream Cheese
Orange and Cranberry Juice
Regular and Decaffeinated Coffee
Hot Tea Selection

*Requires a Minimum of 30 Guests

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HAND SERVED LUNCHES

ENTRÉES

CHICKEN CORDON BLEU FLORENTINE  15.95
CHICKEN MARSALA               14.95
TUSCAN CHICKEN                14.95
CHICKEN FRANÇÁ            15.95
CHICKEN PICATA                15.95
TERIYAKI GRILLED CHICKEN BREAST  14.95
HAND-CARVED ROAST BEEF       15.95
BEEF BURGUNDY TIPS           15.95
BRAISED PORK LOIN            16.95
BLACK AND BLEU SALMON        16.95
BAKED TILAPIA                14.95
SEAFOOD PASTA                16.95
VEGETABLE LASAGNA           14.95
EGGPLANT PARMESAN           14.95

EACH ENTÉÉE IS SERVED WITH:

Choice of Salad
Choice of Starch
Choice of Vegetable
Choice of Dessert
Assorted Dinner Rolls and Butter
Iced Tea and Lemonade
Regular and Decaffeinated Coffee

Prices are based on groups of 25 or more guests. For groups less than 25 an additional $2.00 per person charge will apply. All prices are per person and an eighteen percent service charge and eight percent applicable state sales tax will be added to all food and beverage arrangements. Prices are subject to change until a contract is signed and received by the Hotel.
For lunch buffet options, choose from hand-served lunch entrées.

**ONE ENTRÉE**  
17.95

**TWO ENTRÉES**  
20.95

**THREE ENTRÉES**  
25.95

ADD 2.00 FOR THE BLACK AND BLEU SALMON ENTRÉE

**EACH BUFFET IS SERVED WITH:**
- Choice of Salad
- Choice of Starch
- Two Choices of Vegetable
- Choice of Dessert
- Assorted Dinner Rolls and Butter
- Iced Tea and Lemonade
- Regular and Decaffeinated Coffee

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SOUP AND SALAD BUFFET

Soup Choices: (Choose One)
- Vegetable Beef
- Chicken Noodle
- Tomato Basil
- Cream of Potato

Salad Choices: (Choose One)
- Chef's Salad
- Mixed Green Salad
- Chicken Caesar Salad
- Sliced Seasonal Fruit
- Assorted Rolls and Butter
- Fresh Baked Cookies and Fudge Brownies
- Iced Tea and Lemonade
- Regular and Decaffeinated Coffee

DINNER 17.95 per person

DELI BUFFET

Honey Ham, Smoked Turkey Breast, Shaved Roast Beef
- Cheddar and Swiss Sliced Cheeses
- Kaiser, Onion Rolls, Rye, Wheat and White Breads
- Green Leaf Lettuce, Tomatoes, Sliced Red Onion, Dill Pickles, Dijon Mustard and Mayonnaise
- Southern Style Potato Salad or Italian Pasta Salad
- Sliced Seasonal Fruit
- Potato Chips
- Fresh Baked Cookies
- Iced Tea and Lemonade
- Regular and Decaffeinated Coffee

LUNCH 14.95 per person

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SANDWICHES

11.45 per person

Groups of 20 or less: Choose 1
Groups of 20-40: Choose 2
Groups of 40 or more: Choose 3

Grilled Chicken Breast on Kaiser Roll
Smoked Turkey Croissant
Turkey Club Sandwich
Tuna or Chicken Salad on Croissant
Shaved Roast Beef Kaiser Roll
Honey Ham on Onion Kaiser Roll
California Grilled Vegetable Sandwich

ALL LUNCHES INCLUDE:

Sandwich Condiments
Bag of Potato Chips
Dill Pickle Spear
Apple
Homemade Cookie
Assorted Soft Drinks

ADD A SALAD FOR AN ADDITIONAL 2.00: (CHOOSE ONE)

Cole Slaw
Potato Salad
Italian Pasta Salad
Fruit Compote

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## HAND SERVED DINNERS

### ENTRÉES:

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Marsala</td>
<td>21.95</td>
</tr>
<tr>
<td>Chicken Cordon Bleu Florentine</td>
<td>21.95</td>
</tr>
<tr>
<td>Chipotle Cashew Chicken</td>
<td>19.95</td>
</tr>
<tr>
<td>Hand-Carved Roasted Beef</td>
<td>21.95</td>
</tr>
<tr>
<td>New York Strip Steak</td>
<td>25.95</td>
</tr>
<tr>
<td>Filet Mignon</td>
<td>29.95</td>
</tr>
<tr>
<td>Sliced Roasted Pork Loin</td>
<td>19.95</td>
</tr>
<tr>
<td>Lobster Tails</td>
<td>39.95</td>
</tr>
<tr>
<td>Sesame Tuna Steak</td>
<td>23.95</td>
</tr>
<tr>
<td>Tilapia Medallions</td>
<td>20.95</td>
</tr>
<tr>
<td>Baked Tilapia</td>
<td>19.95</td>
</tr>
<tr>
<td>Black and Bleu Salmon</td>
<td>21.95</td>
</tr>
<tr>
<td>Shrimp with Capellini</td>
<td>23.95</td>
</tr>
<tr>
<td>Surf and Turf</td>
<td>29.95</td>
</tr>
<tr>
<td>Stir Fry</td>
<td>21.95</td>
</tr>
</tbody>
</table>

### TWIN ENTRÉE:

Choice of any two entrée with one-half portion size of each. Pricing is a 3.00 increase to the greater priced item.

### EACH ENTRÉE IS SERVED WITH:

- Choice of Salad
- Choice of Starch
- Choice of Vegetable
- Choice of Dessert
- Assorted Dinner Rolls and Butter
- Iced Tea and Lemonade
- Regular and Decaffeinated Coffee

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BUFFET DINNERS

BUFFET ENTRÉES:
CHICKEN MARSALA
CHICKEN CORDON BLEU FLORENTINE
CHIPOTLE CASHEW CHICKEN
FRIED CHICKEN
SMOKED TURKEY BREAST WITH DRESSING
BEEF MARSALA
SLICED ROASTED PORK LOIN
PORK CHOP
TILAPIA MEDALLIONS
VEGETABLE LASAGNA
STIR FRY

ONE ENTRÉE 24.95
TWO ENTRÉES 27.95
THREE ENTRÉES 32.95

EACH BUFFET IS SERVED WITH:
Choice of Salad
Choice of Starch
Two Choices of Vegetable
Choice of Dessert
Assorted Dinner Rolls and Butter
Iced Tea and Lemonade
Regular and Decaffeinated Coffee

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CARVING STATIONS*

ROASTED BREAST OF TURKEY
HONEY GLAZED BAKED HAM
ROAST TENDERLOIN OF BEEF
OVEN ROASTED PRIME RIB

ONE CARVING STATION 27.95
ONE CARVING STATION AND ONE BUFFET ENTRÉE 32.95
ONE CARVING STATION AND TWO BUFFET ENTRÉES 35.95

EACH CARVING STATION IS SERVED WITH:
Choice of Salad
Choice of Starch
Choice of Vegetable
Choice of Dessert
Assorted Dinner Rolls and Butter
Iced Tea and Lemonade
Regular and Decaffeinated Coffee

*100.00 Chef Attendant Fee Applies

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THEMED BUFFETS

BARBECUE  23.95 per person

ENTRÉES: (Choose 2)
Grilled Hamburgers, Grilled Hot Dogs, Barbeque Chicken, Barbeque Ribs, Vegetarian Burgers

SIDES: (Choose 3)
Corn on the Cob, Baked Beans, Pasta Salad, Potato Salad, Cole Slaw, Seasonal Fruit Salad

Dinner Rolls and Butter
Choice of Dessert
Iced Tea and Lemonade
Regular and Decaffeinated Coffee

ITALIAN  25.95 per person

PASTA: (Choose 2)
Mostaccioli, Capellini, Penne, Linguini, Angel Hair

SAUCE*: (Choose 2)
Meaty Marinara, Tomato Basil Red Sauce with Italian Sausage, Roasted Garlic White Wine Sauce with Scallops or Shrimp, Chicken Alfredo
*Vegetarian options available

SIDES: (Choose 3)
Breadsticks, Zesty Caesar Salad, Fresh Grilled Vegetables, Assorted Fresh Focaccias, Tuscany Blend Vegetables

Dinner Rolls and Butter
Choice of Dessert
Iced Tea and Lemonade
Regular and Decaffeinated Coffee

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Hilton Garden Inn
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THEMED BUFFETS

SOUTH OF THE BORDER  23.95 per person

ENTRÉES: (Choose 2)
Chicken, Beef, Steak Asada

SIDES: (Choose 3)
Mexican Caesar Salad, Spanish Rice, Black Beans,
Warm Tortilla Chips with Fresh Tangy Salsa, Mexican Fruit Salad

Dinner Rolls and Butter
Choice of Dessert
Iced Tea and Lemonade
Regular and Decaffeinated Coffee

LUAU  25.95 per person

ENTRÉES: (Choose 2)
Chicken Katsu, Pulled Pork, Teriyaki Salmon

SIDES: (Choose 3)
Green Salad with Ginger-Soy Dressing, Macaroni Salad,
Pineapple Fried Rice, Fresh Fruit Kabobs, Haupia

Dinner Rolls and Butter
Choice of Dessert
Iced Tea and Lemonade
Regular and Decaffeinated Coffee

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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>COFFEE</td>
<td>22.00 a gallon</td>
</tr>
<tr>
<td>DECAFFEINATED COFFEE</td>
<td>22.00 a gallon</td>
</tr>
<tr>
<td>HOT TEA</td>
<td>1.50 per tea bag</td>
</tr>
<tr>
<td>ICED TEA</td>
<td>22.00 a gallon</td>
</tr>
<tr>
<td>ASSORTED BOTTLED JUICES</td>
<td>2.50 each</td>
</tr>
<tr>
<td>BOTTLED PURIFIED WATER</td>
<td>1.50 each</td>
</tr>
<tr>
<td>ASSORTED SOFT DRINKS</td>
<td>1.50 each</td>
</tr>
<tr>
<td>BAGELS WITH CREAM CHEESE</td>
<td>16.00 a dozen</td>
</tr>
<tr>
<td>CINNAMON ROLLS</td>
<td>15.00 a dozen</td>
</tr>
<tr>
<td>FRESH DANISH</td>
<td>15.00 a dozen</td>
</tr>
<tr>
<td>MUFFINS</td>
<td>15.00 a dozen</td>
</tr>
<tr>
<td>GRANOLA BARS</td>
<td>1.50 each</td>
</tr>
<tr>
<td>ASSORTED FRUIT YOGURT</td>
<td>1.50 each</td>
</tr>
<tr>
<td>WHOLE FRESH FRUIT</td>
<td>1.00 each</td>
</tr>
<tr>
<td>JUMBO SOFT PRETZELS</td>
<td>WITH</td>
</tr>
<tr>
<td>MUSTARD</td>
<td>20.00 a dozen</td>
</tr>
<tr>
<td>FRESH BAKED COOKIES</td>
<td>15.00 a dozen</td>
</tr>
<tr>
<td>FUDGE BROWNIES</td>
<td>15.00 a dozen</td>
</tr>
<tr>
<td>BAG OF CHIPS (VARIETY)</td>
<td>1.50 each</td>
</tr>
<tr>
<td>ASSORTED CANDY BARS</td>
<td>1.50 each</td>
</tr>
<tr>
<td>DRY ROASTED PEANUTS</td>
<td>15.00 a pound</td>
</tr>
</tbody>
</table>

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**SIDE OPTIONS**

**SOUP**
- Lobster Bisque
- Chicken Noodle
- Cream of Potato
- Tomato Basil
- French Onion
- Wild Rice and Mushroom

Add to Any Meal 2.00 per person

**SALADS**

**SPINACH**
Fresh Baby Spinach, Hard Boiled Egg, Red Onion, Shredded Carrots, Garlic Croutons and a Hot Bacon Dressing

**HILTON HOUSE SALAD**
Seven Mixed Greens, Mandarin Oranges, Sunflower Seeds, Feta Cheese and a Raspberry Vinaigrette

**CLASSIC CAESAR**
Fresh Romaine Lettuce Tossed with Garlic Croutons, Caesar Dressing and Parmesan Cheese

**TOSSED SALAD**
Fresh Greens, Tomato, Cucumber, Carrots and Shredded Red Cabbage, Garlic Croutons and Topped with Your choice of Dressings

**FRESH FRUIT SALAD**
A Refreshing Mix of Tropical Fruits and Seasonal Melons and Berries, Lightly Tossed with Pure Honey

**MEDITERRANEAN SALAD**
Baby Field Greens, Grape Tomatoes, Kalamata Olives, Fresh Peppers, Feta Cheese, Red Onions and Mediterranean Feta Dressing

**ORIENTAL SALAD**
Romaine Hearts, Carrots, Toasted Almonds, Sugar Snap Peas, Mandarin Oranges, Sprinkled with Crunchy Chow Mein Noodles and Sesame Peanut Thai Dressing

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SIDE OPTIONS

VEGETABLES
• Asparagus
• Broccoli
• Glazed Baby Carrots
• Green Beans Almondine
• Prince William Blend
• Tuscany Blend
• Whole Kernel Sweet Corn

STARCHES
• Au Gratin Potatoes
• Baked Potato
• Duchesse Potatoes
• Garlic Mashed Potatoes
• Rice Pilaf
• Risotto
• Sesame Jasmine Rice
• Vermicelli Salad
• Yukon Potatoes

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DESSERTS

• Apple Pie
• Carrot Cake
• Cheesecake Topped with Your Choice of Strawberries, Cherries, Pineapple, Chocolate, or Blueberries
• German Chocolate Cake
• Key Lime Pie
• Red Velvet Cake with Cream Cheese Icing
• Vanilla Custard
• White Chocolate Mousse Cake

SPECIALTY DESSERTS

Add 2.00 per person

• Amaretto Biscotti Torte
• Apple Dumpling with Caramel Sauce
• Apple Turnover
• Dark Chocolate Raspberry Torte
• Fruit Tart (In Season)
• Praline Cheesecake
• Tiramisu

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HORS D’OEUVRES

ASSORTED CANAPÉS  75.00 – 25 people
An Open-Faced Toasted Rye with an Assortment of Chicken, Shrimp and an Olive Tapenade

PETITE CHEESECAKES  55.00 – 25 people

SATE  70.00 – 25 people
Your Choice of Chicken, Beef or Pork; Broiled and Served on a Skewer Over a Bed of Rice; Select from Teriyaki, Hawaiian, Bourbon, Barbeque or Thai Peanut Marinades

CRAB IMPERIAL STUFFED MUSHROOMS  70.00 – 25 people
Large Baked Mushroom Caps Stuffed with Crab Meat, Onions, Peppers and Bread Crumbs

SPINACH AND ARTICHOKE DIP  70.00 – 25 people
Baby Spinach, Artichoke Hearts, Parmesan and Cream Cheese Baked Together and Topped with Mozzarella and Provolone Cheese

VEGETABLE TRAY  55.00 – 25 People
A Selection of Fresh Vegetables Presented and Served with Ranch Dip

SLICED SEASONAL FRUIT TRAY  55.00 – 25 people
A Beautifully Presented Variety of Seasonal Fresh Fruit

MEATBALLS  45.00 – 25 people
Bite Sized Meatballs with Selection of Swedish, Barbeque or Sweet and Sour Sauces

COCKTAIL SANDWICHES  55.00 – 25 people
Appetizer Sized Sandwiches Served in Assortment of Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad and Egg Salad

CHIPS AND SALSA  50.00 – 25 people
Warm Salty Tortilla Chips Served with our Fresh House Salsa

CHICKEN STRIPS  45.00 – 25 people
Breaded White Chicken Strips Served with Honey Mustard, Barbeque or Ranch Sauce

CHEESE TRAY WITH ASSORTED CRACKERS  50.00 – 25 people
Sliced Cheddar, Swiss and Jalapeño Jack Cheeses with a Selection of Crackers

AHI TUNA  70.00 – 25 people
Sesame Crusted Pan Seared Tuna on a Bed of Asian Slaw Served with Soy, Ginger and Wasabi

SHRIMP DIABLO  MARKET PRICE – 25 people
Shrimp Sautéed with Spicy Buffalo Sauce, Sprinkled with Bleu Cheese Crumbles and Served with Celery

BACON SCALLOP SKEWER  65.00 – 25 people
Sea Scallops Wrapped in Apple Smoked Bacon, Brushed with Barbeque Sauce, Served on a Bed of Asian Slaw and Garnished with Wasabi

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HOST SPONSORED BAR

- Call Brand Cocktails: 4.50
- Premium Brand Cocktails: 5.50
- Domestic Beer: 3.25
- Imported Beer: 4.25
- House Wine: 4.25
- Soft Drinks: 1.50
- Bottled Water: 1.50
- Non-Alcoholic Beer: 3.25

CASH BAR

- Call Brand Cocktails: 4.75
- Premium Brand Cocktails: 5.75
- Domestic Beer: 3.50
- Imported Beer: 4.50
- House Wine: 4.50
- Soft Drinks: 1.75
- Bottled Water: 1.75
- Non-Alcoholic Beer: 3.50

KEG BEER

- Domestic Keg: 250.00
- Imported Keg: 350.00

HOUSE WINES (COPPER RIDGE VINEYARDS) AND CHAMPAGNE*

- Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot: 20.00 / Bottle
- Domestic House Champagne: 23.00 / Bottle

*Add 3.00 / Bottle if Server is Pouring During the Event

PACKAGE BARS

- Premium Brand Liquor, Domestic Beers, House Wines and Soft Drinks

CALL BRANDS

- 13.00 per person first hour
- 6.50 per person each additional hour

PREMIUM BRANDS

- 16.00 per person first hour
- 7.00 per person each additional hour

BARTENDER CHARGES

- A 75.00 Per Bartender Charge Will Apply for up to 4 Hours, 100.00 if Greater than 4 Hours

CALL BRANDS

Smirnoff® Vodka, Seagram’s® Gin, Cutty Sark® Scotch, Jim Beam Bourbon®, Seagram 7® Whiskey, Jose Cuervo® Gold Tequila, Bacardi® Light Rum, Captain Morgan® Spiced Rum, DeKuyper® Amaretto, Peachtree Schnapps®, Kahlua® Cordial

PREMIUM BRANDS

Absolut® Vodka, Beefeater’s® Gin, Dewar’s® Scotch, Jack Daniels® Bourbon, Canadian Club® Whiskey, Bacardi® Light Rum, Cuervo® Gold Tequila, Captain Morgan® Spiced Rum, Disarrono® Amaretto, Peachtree® Schnapps, Kahlua® Cordial

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AUDIO VISUAL EQUIPMENT

PRICES ARE LISTED AS A PER DAY COST:

- LCD Projector* 275.00
- Overhead Projector 30.00
- 32” TV / DVD with Stand 75.00
- Built in Drop Down Screen 25.00
- Portable Tri-Pod Screen 20.00
- Audio Visual Cart 10.00
- Easel 10.00
- Flip Chart Kit with Pad and Markers 25.00
- Power Strip with Extension Cord 5.00
- On-Site Technical Support 40.00 Per Hour

*Note: Requires 48 Hour Advance Notice

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