

# Lunch Menus



# Welcome!

Special occasions, big meetings, celebrations — at the Hilton Garden Inn Suffolk Riverfront 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 a variety of choices to choose from, whether it's a plated meal or buffet, reception or family style, each is complemented by our knowledgeable and attentive staff. We are professionals who are committed to creating a successful event for you and your guests.

If I may be of assistance, please do not hesitate to contact me. Thanks for making us a part of your plans and welcome to the Hilton Garden Inn Suffolk Riverfront!

Brian  
Williams  
General Manager



100 East Constance Road • Suffolk, VA 23434  
1-757-925-1300 •  
[www.suffolkconferencecenter.com](http://www.suffolkconferencecenter.com)  
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# Salad Bars

**Includes Regular and Decaffeinated Coffee, Hot Tea and Iced Tea.**



## **The Soup and Salad Bar      \$17.00 per person**

Tureen of Chicken and Rice or Broccoli Cheddar Soup

Fresh garden Greens with Assorted Toppings

Grape Tomatoes, Cucumbers, Red Onions, Bacon Chips,  
Black Olives

Bleu Cheese Crumbles & Shredded Cheddar Cheese

Served with Italian and Ranch Dressing

Fresh Fruit Salad

Potato Salad

Tri Color Pasta Salad

Assortment of Artisan Rolls and Fresh Baked Breads

Chocolate Dipped Chocolate Chip Cookies



## **Baked Potato Bar      \$7.00 per person**

Baked Idaho Potatoes with Assorted Toppings:

Butter, Sour Cream, Crumbled Bacon, Diced Onion, Tomatoes,  
Broccoli Florets, Shredded Cheddar and Parmesan Cheeses

## **Soup, Salad & Potato Bar      \$20.00 per person**

Combination of Soup and Salad Bar & Baked Potato Bar

**Minimum of 50 Guests for Buffets**

**\$125 Buffet Fee for parties with less than 50 guests.**

*A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.*



# Plated Luncheon Sandwiches

Plated Sandwiches are Served with Pasta Salad and Include Regular and Decaffeinated Coffee, Hot Teas and Iced Tea.



## Choose your Meat, Cheese and Bread

**Meat (Choice of One):**      **\$12.00** per person

Oven Roasted Turkey Breast  
Virginia Honey Cured Ham  
Pepper Roasted Chicken  
Sliced Roast Beef  
Chicken Salad  
Tuna Salad

**Cheese (Choice of One):**

American  
Swiss  
Provolone  
Gouda  
Cheddar

**Bread (Choice of One):**

Croissant  
Flat Bread  
Pretzel Roll  
Sub Roll  
Spinach and Flour Tortilla

**Boxed Lunch**      **\$3.00** additional per person

Bag of Chips  
Jumbo Cookie  
Red or Granny Smith Apple  
Assorted Soft Drink and Water

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# Lunch Buffet

Served with Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.



## The Sandwich Shop Buffet **\$20.00** per person

Tomato Basil Soup  
Platters of Sliced Ham, Turkey or Roast Beef  
Cheese Boards of Sliced Swiss, American and Cheddar Cheeses  
Trays of Lettuce, Tomatoes and Bermuda Onions  
Chicken Salad  
Coleslaw and Tri-Color Pasta Salad  
Pickles and Olives  
Assorted Condiments  
Sub Rolls, Flat Bread, Club White and Club Wheat Bread  
Assorted Dessert Bars & Mousse Cups



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# Picnic on the Nansemond Lunch Buffet

Served with Fresh Brewed Regular and Decaffeinated Coffee,  
Assorted Hot Teas and Iced Tea.

## Sides (Select Two):

### Tossed Garden Salad

With Cucumbers, Tomatoes, Red Onions and Choice of Dressing

### Southern Style Potato Salad

### Shredded Cole Slaw

### Classic Macaroni Salad

## Entrees (Select Two or Three):

### Grilled Hot Dogs

Served with Mustard, Ketchup, Onions and Relish and Hot Dog Buns

### Grilled Beef Hamburgers

Lettuce, Tomato, Mayonnaise, Onion, Ketchup, Mustard, Pickles and Kaiser Buns

### Southern Fried Chicken

Traditional Southern Style Breaded Whole Chicken with Herbs and Spices

### Barbeque Bone-In Chicken

Char Grilled 8 Piece Cut Chicken with Spicy Barbeque Sauce

## Entrees Include:

### Home-Style Baked Beans

### Fresh Baked Sweet Cornbread

### Assorted Cookies



**Two Entrees: \$20.00** per person

**Three Entrees: \$24.00** per person

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# Custom Lunch Buffet

Served with Assortment of Artisan Rolls, Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

Minimum of 50 Guests for Buffets

\$125 Buffet Fee for parties with less than 50 guests.

## Soup (Select One):

Chicken and Wild Rice  
Corn Chowder  
Tomato Basil  
Broccoli Cheddar Soup

## Salads (Select Two):

Home-Style Potato Salad  
Italian Hoagie Penne Salad  
Caesar Salad  
Baby Fresh Greens with Ranch and Balsamic Vinaigrette  
Caprese Salad  
Steakhouse Wedge with Blue Cheese Crumbles

## Entrees (Select Two or Three):

Roasted Turkey with Pan Gravy  
Lemon Lime Chicken Picatta  
Sliced London Broil with Wild Mushroom Demi Glace  
Fresh Herb Crusted Salmon with Lemon Butter Sauce  
Tri Color Tortellini with Garlic Cream Sauce  
Chicken Marsala  
Roasted Pork Loin with Braised Granny Smith Apple  
Roasted Sirloin with Gorgonzola & Red Onion Jam

**Two Entrees: \$25.00** per person

**Three Entrees: \$28.00** per person

## Sides (Select Two):

Roasted Baby Red Potatoes with Rosemary and Garlic  
Gouda Macaroni & Cheese  
Roasted Garlic Mashed Potatoes  
Wild Rice Pilaf  
Smashed Sweet Potatoes  
Sugar Snap Peas Honey  
Glazed Carrots  
Green Beans Almondine  
Fresh Vegetable Medley



## Desserts (Select Two):

Assorted Dessert Bars  
Flavored Mousse Cups  
Assorted Freshly Baked Cookies  
Strawberry Shortcake



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# Plated Luncheon

Served with Fresh Brewed Regular and Decaffeinated Coffee,  
Assorted Hot Teas and Iced Tea.

Chef's Choice of Side Items and Dessert, Rolls and Butter.

## Choice of Salad:

Fresh Garden Greens with Grape Tomato and Cucumbers  
Classic Caesar Salad with Shaved Parmesan and Focaccia Croutons

## Chicken Roulade \$18.00 per person

Chicken Stuffed with Garlic Herb Cheese, Spinach and Virginia Ham,  
Topped with a Garlic Cream Sauce

## Chicken Marsala \$17.00 per person

Boneless Breast of Chicken Oven Roasted with Fresh Herbs and  
Garlic, Topped with a Wild Mushroom Demi Glace

## Boursin Chicken \$18.00 per person

Herb Grilled Boneless Chicken Breast  
Boursin Cream Sauce

## Herb Encrusted Salmon \$21.00 per person

Fresh Herb Encrusted Salmon with Dijon Veloute

## Apple Stuffed Pork Loin \$20.00 per person

Stuffed with Fuji Apples served with Apple Cider Chipotle  
Barbeque Sauce

## Marinated London Broil \$19.00 per person

Marinated and Slow Roasted served with Chef's Special Glaze

## Sautéed Chicken Picatta \$17.00 per person

Sautéed Chicken Breast served with Madeira and Wild Mushroom  
Cream Sauce



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# General Information

## Food & Beverage

All food and beverages served in the banquet rooms must be provided by the hotel and cannot leave the banquet room/prefunction area. Any exceptions (i.e. wedding cake) must have the prior written approval by our Catering Representative. Event timelines are critical to the freshness and quality of your food selection. Changes to food service timeline on the day of your event must be given a minimum of one hour in advance or timeline cannot be changed.

## Guarantees

In order to ensure the success of your event, we require your guarantee of attendance three business days prior to your event. Your expected attendance will be considered your final guarantee if the guarantee is not received by the Catering office by noon three days prior to your event. Your actual bill will reflect the greater of actual meals served or the guarantee. All functions are held to a minimum of food and beverage purchases.

## Tax and Service Charge

All food and beverage is subject to 12.5% Sales Tax and a 21% Taxable Service Charge. Meeting room rental and miscellaneous charges are subject to 6% Sales Tax and a 21% Taxable Service Charge. The Commonwealth of Virginia states fixed service charge is subject to sales tax. All overnight guest rooms are subject to State, Local and Hotel Tax totaling 14%.

## Menu Selection

Your complete menu selection must be given to your Catering Representative thirty days prior to your event.

## Meeting Room

Access to meeting room is guaranteed only during contracted times. Please note that other events may be going on at the same time, prior to, or directly following your event. All equipment and decorations must be removed from the property immediately following the event.

## Deposit and Payment

All menu items reflect a price before service charge and taxes. In order to hold your event on a definite basis, a non refundable deposit will be required along with a signed contract. Failure to meet contract deadlines may result in forfeiture of meeting room space. Payment may be made by cashier's check, money order, cash or credit card. Final payment is due three business days prior to the scheduled event.



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