

Hilton Garden Inn Suffolk Riverfront

# LUNCH MENU



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[www.suffolk.gardeninn.com](http://www.suffolk.gardeninn.com)  
[www.suffolkconferencecenter.com](http://www.suffolkconferencecenter.com)



# LUNCH

## Lunch Buffets

In order to serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours. All lunch buffets require a minimum headcount of fifty (50) guests. \$125 Buffet Fee for parties with less than fifty (50) guests.



### **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  
Regular and Decaffeinated Coffee, Hot Herbal Teas and Iced Tea

### **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 Cheese

### **Soup, Salad & Potato Bar** \$20.00 Per Person

Combination of The Soup and Salad Bar & Baked Potato Bar

### **The Sandwich Shop Buffet** \$21.00 Per Person

Tomato Basil Soup  
Platters of Sliced Ham, Turkey, and 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  
Regular and Decaffeinated Coffee, Hot Herbal Teas and Iced Tea

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

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### **Picnic On The Nansemond Lunch Buffet**

#### **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**

#### **Entree** (Select Two OR Three):

##### **Grilled Hot Dogs**

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

##### **Grilled Beef Hamburgers**

Served with 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

Fresh Brewed Regular and Decaffeinated Coffee

Assorted Hot Teas and Iced Tea

**Two Entrees: \$12 Per Person**

**Three Entrees: \$24 Per Person**

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## Custom Lunch Buffet

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### **Soup** (Select One):

Chicken and Wild Rice

Corn Chowder

Tomato Basil

Broccoli Cheddar Soup

### **Salad** (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 Bleu Cheese Crumbles

### **Entree** (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

### **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 Bean Almondine

Fresh Vegetable Medley

### **Desserts** (Select Two):

Assorted Dessert Bars

Flavored Mousse Cups

Assorted Freshly Baked Cookies

Strawberry Shortcake

**Two Entrees: \$26.00 Per Person**

**Three Entrees: \$29.00 Per Person**

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# LUNCH

## Plated Luncheon

### **Plated Luncheon Sandwiches** \$12.00 Per Person

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

Choose your Meat, Cheese and Bread

#### **Entree** (Choice of One):

- 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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## Plated Luncheon

Plated Luncheons include Chef's Choice of Side Items, Dessert, and Rolls with Butter. Served with Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

### Choice of Salad:

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

### Chicken Roulade \$20.00 Per Person

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

### Chicken Marsala \$19.00 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 with Boursin Cream Sauce

### Herb Crusted Salmon \$23.00 Per Person

Fresh Herb Encrusted Salmon with Dijon Veloute

### Apple Stuffed Pork Loin \$21.00 Per Person

Stuffed with Fuji Apples served with Apple Cider Chipotle Barbeque Sauce

### Marinated London Broil \$22.00 Per Person

Marinated and Slow Roasted Served with Chef's Special Glaze

### Sautéed Chicken Picatta \$19.00 Per Person

With Lemon Caper Butter Sauce



# 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/pre-function 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 change.

## 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 the actual meals served or the guarantee. All functions are held to a minimum of food and beverages 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% plus \$1 occupancy tax per night.

## 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 nonrefundable 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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