

# BANQUET MENU



DOUBLETREE

BY HILTON™

SAVANNAH HISTORIC DISTRICT

411 West Bay Street  
Savannah, GA 31401



Hilton  
Garden Inn®

SAVANNAH HISTORIC DISTRICT

321 West Bay Street  
Savannah, GA 31401

Our Sales & Catering Team & Executive Chef will be more than happy to prepare a custom menu for your meeting. If there is an item you do not see or a minimum section that you cannot meet, please ask about other available menu options.

Please advise your sales manager of any food allergies prior to event.

# EARLY RISERS

## **Cinnamon Rolls**

*\$26.00\* Per Dozen*

## **Breakfast Muffins**

Assortment Of Lemon Poppy Seed, Blueberry, Cranberry Walnut, Or Banana Nut

*\$26.00\* Per Dozen*

## **Breakfast Biscuits**

Chef Selection Of Meat, Cheese, & Egg On Buttermilk Biscuits

*\$38.00\* Per Dozen*

## **Fresh Baked Doughnuts**

*\$32.00\* Per Dozen*

## **Chef Selection Of Danishes**

*\$26.00\* Per Dozen*

## **Chef Selection Of Bagels With Cream Cheese**

*\$30.00\* Per Dozen*

## **Whole Fresh Fruit**

Assortment Of Red Apples, Green Apples, Oranges, Or Bananas & Seasonal Offerings

*\$24.00\* Per Dozen*

# RISE & SHINE

All Rise & Shine Breakfasts Include Full Coffee & Hot Tea Service for One Hour  
Minimum Of 10 Guests

## **Continental Buffet**

Chef's Presentation Of Muffins & Pastries, Served With Seasonal Fresh Fruit & Yogurt With House Made Granola

*\$16.00\* Per Person*

## **Coffee & Doughnuts**

Selection Of Freshly Baked Doughnuts, Served With Seasonal Fresh Fruit

*\$14.00\* Per Person*

## **Bagels With Smoked Salmon & Cream Cheese**

Served With Seasonal Fresh Fruit

*\$16.00\* Per Person*

## **Chef's Cast Iron Skillet Frittata Buffet**

Served With Buttermilk Biscuits, Honey Butter, Breakfast Potatoes, & Seasonal Fresh Fruit

### Choice Of Two

- Sun Dried Tomato & Goat Cheese
- Country Ham, Spinach, & Aged Cheddar
- Shrimp, Andouille Sausage, & Potato

*\$22.00\* Per Person*

## **Southern Hot Buffet**

Scrambled Eggs With Aged Cheddar Cheese, Breakfast Potatoes, Applewood Smoked Bacon, & Homestyle Buttermilk Biscuits With Jam, Served With Seasonal Fresh Fruit & Assorted Yogurts With House Made Granola

*\$26.00\* Per Person*

## **Savannah Brunch Buffet**

Blueberry Pecan French Toast Bake With Warm Maple Syrup, Tomato, Pancetta & Ricotta Quiche, Buttermilk Fried Chicken, & Applewood Bacon, Served With Breakfast Potatoes & Seasonal Fresh Fruit

*\$30.00\* Per Person*

# TAKE A BREAK

30 Minute Breaks

Minimum Of 5 Guests Unless Noted

## Southern Gourmet

Bags Of Local Savannah Flavored Popcorn & Assorted Individually Wrapped Mini Candy Bars  
\$12.00\* Per Person

## Sweet Indulgence

Assorted Sweets & Confections From Local Candy Kitchen  
\$16.00\* Per Person

## Healthy Hummus

Seasonal Vegetables & Crispy Pita Chips, Served With Trio Of Roasted Red Pepper, Lemon, & Traditional Hummus  
\$14.00\* Per Person

## Fresh Baked Cookies & Dessert Bars

\$36.00\* Per Dozen

## Assorted Fresh Baked Doughnuts

\$32.00\* Per Dozen

## South Of The Border

Corn Tortilla Chips, Served With Black Bean & Corn Salsa, Tomato Salsa, & Guacamole  
\$12.00\* Per Person

## Southern Standard

Southern Classic Pimento Cheese Dip, Served With Warm Bavarian Pretzels  
\$12.00\* Per Person

## Trail Mix Bar

### (Minimum Of 15 Guests)

Assemble Your Favorites - Chef Selection Of Items To Include Pretzels, M&M's, Dried Cranberries, Almonds, Banana Chips, Peanuts, Yogurt Covered Raisins, Dark Chocolate Chips, & Fresh Whole Fruit  
\$15.00\* Per Person

## Ice Cream Sundae Bar

### (Minimum Of 15 Guests)

Chef Selection Of Items To Include Fudge Sauce, Caramel Sauce, Whipped Cream, M&M's, Chopped Heath Bar Pieces, Chopped Nuts, Cherries, Rainbow Sprinkles, Fresh Cut Strawberries, Crushed Oreo Cookies, Vanilla, Chocolate, & Strawberry Ice Cream  
\$18.00\* Per Person

## Behind The Dugout

Hamburger Sliders, Grilled Chicken Sliders, Freshly Popped Popcorn, Individual Bags Of Potato Chips, Pretzels, & Corn Chips, & M&M Plain & Peanut Candies  
\$22.00\* Per Person

# GREENS & GRAINS SALAD BAR

Minimum Of 15 Guests

*Choice Of One Build Your Own Salad Bar Served With Freshly Baked Rolls, Butter, & Iced Tea  
Choice Of One Dessert Option: Fresh Cut Fruit, Fudge Brownie, Or Cookie  
Lunch Service - One Hour | Dinner Service - Two Hours*

## Tender Spinach Salad

Sliced Grilled Chicken, Grilled Shrimp, Fresh Strawberries, Mandarin Oranges, Applewood Bacon Crumbles, Sliced Red Onion, Feta Cheese, & Toasted Almonds, Served With Warm Bacon Vinaigrette, Raspberry Vinaigrette, & Ranch Dressing  
\$24.00\* Per Person

## Mixed Green Salad & Baked Potato Bar

Grilled Chicken Breasts, Chili Rubbed Flank Steak, Seasonal Field Greens, Baked Idaho Potatoes With Aged Cheddar, Applewood Bacon Crumbles, Sliced Cucumbers, Tomatoes, Sour Cream, Crispy Shallots, & Whipped Butter, Served With Ranch, Vinaigrette, & Cilantro Lime Dressing  
\$22.00\* Per Person

## Real Deal Cobb Salad

Roasted Turkey Breast, Smoked Ham, Butter Lettuce, Chopped Hard Boiled Eggs, Tomatoes, Cheddar Cheese, Applewood Bacon Crumbles, Avocado, Sunflower Seeds, Maytag Blue Cheese, & Green Onions, Served With Raspberry Vinaigrette, Ranch, & Blue Cheese Dressing  
\$20.00\* Per Person

\*Prices do not include a 7% sales tax & a 22% service charge.

# TASTY BITES

Serves 25 Guests Per Tray

*Trays May Be Butler Passed At A Rate Of \$100\* Per Hour.*

## Seasonal Vegetable Tray

Assortment of Fresh Seasonal Vegetables, Served With Blue Cheese & Ranch Dipping Sauces  
\$150.00\* Per Tray

## Fresh Fruit Tray

Assorted Seasonal Fruit, Melons, & Fresh Berries With Dipping Sauces  
\$150.00\* Per Tray

## Cheese and Antipasto Tray

Selection Of Domestic And Imported Cheeses & Cured Meats, Served With Sliced Baguettes, Water Crackers & Pepper Jam  
\$150.00\* Per Tray

## Southern Style Savannah Tea Sandwich Tray

Choice of Three (Total 100 Bite Sized Pieces)

- Ham, Pickled Red Onion & Pimento Cheese
- Georgia Shrimp Salad
- Prosciutto, Arugula, & Gruyere
- Chicken Salad With Golden Raisins & Pecans
- Cucumber & Peppered Goat Cheese
- Classic Tomato Sandwich

\$250.00\* Per Tray

## Candied Applewood Bacon

\$75.00\* Per Tray

## Deviled Eggs Trio

Traditional, Applewood Bacon, & Chipotle  
\$65.00\* Per Tray

## Vegetable Spring Rolls With Dipping Sauces

\$65.00\* Per Tray

## Chicken Biscuits With Crispy Collard & Tabasco Mayo

\$95.00\* Per Tray

## Chilled Local Shrimp & Crisp Lemon Cocktail Sauce

\$85.00\* Per Tray

## Fried Oyster With Green Tomato Cocktail Sauce (Seasonal)

\$85.00\* Per Tray

## Beef Fillet & Bleu Cheese Wellington

\$125.00\* Per Tray

## Pepper Seared Tuna On Crispy Wonton With Sweet Chili Crème Fraiche

\$100.00\* Per Tray

# PICK YOUR STREET PLATTERS

Minimum Of 10 Guests

*Choice Of One Deli Buffet Platter Served With Pasta Salad, Kettle Chips, & Iced Tea*

*Choice Of One Dessert: Fresh Cut Fruit, Fudge Brownie, Or Cookie*

*Lunch Service - One Hour | Dinner Service - Two Hours*

## Congress Street Deli

Smoked Ham, Roast Beef, Roast Turkey Breast, Applewood Smoked Bacon, Swiss Cheese, Sharp Cheddar, Pepper Jack Cheese, Spinach, Sliced Red Onion, Dill Pickles, Tomatoes, Whole Grain Mustard, Horseradish Mayonnaise, & Ranch Dressing, Served With The Following Bread Options: Baguettes, Whole Wheat, & Sour Dough

\$20.00\* Per Person

## Broughton Street Deli

Rosemary Ham, Salami, Capicola, Fresh Mozzarella, Provolone, Arugula, Roasted Red Peppers, Pickled Red Onions, Dill Pickles, Sliced Tomatoes, Fresh Basil Pesto, Whole Grain Mustard, Horseradish Mayonnaise, Extra Virgin Olive Oil, & Balsamic Vinaigrette, Served With The Following Bread Options: Ciabatta, Italian, & Focaccia

\$20.00\* Per Person

## Bay Street Deli

Roasted Chicken Salad, Wild Georgia Shrimp Salad, Pimento Cheese, Romaine Lettuce, Sliced Tomatoes, Bread & Butter Pickles, Cucumbers, Whole Grain Mustard, Vinaigrette, & Ranch, Served With The Following Bread Options: Tortilla Wraps, Whole Wheat, & Croissant Rolls

\$20.00\* Per Person

# PICK YOUR SQUARE BUFFET

Minimum Of 15 Guests

*Choice Of One Lunch & Dinner Buffet Selections Served With Yeast Rolls & Iced Tea  
Lunch Service - One Hour | Dinner Service - Two Hours*

## **Lafayette Square (Low Country Boil)**

Roasted Or Fried Chicken, Jumbo Shrimp, & Smoked Sausage

- Corn on the Cob
- Boiled Red Potatoes
- Baked Beans
- Sweet Coleslaw
- Peach Cobbler

*Lunch - \$32.00\* Per Person*

*Dinner - \$38.00\* Per Person*

## **Reynolds Square (Fajita Bar)**

Seasoned Marinated Beef & Chicken With Peppers & Onions

- Warm Tortilla
- Spanish Rice
- Vegetarian Refried Beans
- Tortilla Chips
- Assortment Of Chef Selected Toppings
- Churros With Chocolate Drizzle

*Lunch - \$28.00\* Per Person*

*Dinner - \$34.00\* Per Person*

## **Monterey Square (Italian Buffet)**

Served With Garlic Bread Sticks

### Choice Of One Salad

- Baby Greens With Cherry Tomatoes, Shaved Red Onion, Candied Pecans, Served With Balsamic Vinaigrette
- Classic Caesar

### Choice Of Two Entrees

- Sweet Italian Sausage & Peppers
- Chicken Alfredo
- Rotini Primavera
- Classic Lasagna Bolognese

### Choice Of One Dessert

- Tiramisu
- New York Cheesecake With Seasonal Berries

*Lunch - \$28.00\* Per Person*

*Dinner - \$34.00\* Per Person*

## **Telfair Square (Southern Buffet)**

### Choice Of Two Entrées

- Traditional Fried Chicken
- Slow Cooked BBQ Pork Shoulder
- Southern Style Meatloaf With Gravy
- Rosemary & Lemon Roasted Chicken
- Baby Back Ribs
- Bourbon Glazed Pork Loin

### Choice Of Four Sides

- Buttermilk Whipped Potatoes
- Macaroni & Cheese
- Red Potato Salad With Bacon & Chives
- Sweet Potato Soufflé
- Black Eyed Peas & Snap Beans
- Broccoli Salad
- Collard Greens
- Fried Okra
- Lima Beans & Sweet Corn Succotash
- Squash Casserole

### Choice of One Dessert

- Banana Pudding
- Peach Cobbler
- Red Velvet Cake With Cream Cheese Frosting

*Lunch - \$28.00\* Per Person*

*Dinner - \$34.00\* Per Person*

# FILL YOUR CUP

## **Assorted Sodas**

*\$3.00\* Each*

## **Bottled Water**

*\$3.00\* Each*

## **Sparkling Water**

*\$4.00\* Each*

## **Assorted Bottled Juice**

*\$4.00\* Each*

## **Iced Tea**

*\$40.00\* Per Gallon*

## **Lemonade**

*\$40.00\* Per Gallon*

## **Coffee**

*\$40.00\* Per Gallon*

# BAR SERVICE

*Bars Can Be Set Up As Either A HOST Or CASH Bar*

*If A Bar Does Not Meet The Set Minimum, The Client Will Be Responsible For The Difference  
Bar Service Is Scheduled For Two Hours & Is Subject To A Bartender Fee Of \$100\* Per Two Hour Period*

*All Drink Prices Are Inclusive Of Service Charge & Tax*

## **BAR MINIMUMS**

### **25 - 50 Guests**

2 Liquor Selections, 3 Beer Selections, & 2 Wine Selections

*\$300.00 Minimum*

### **51-100 Guests**

3 Liquor Selections, 4 Beer Selections, & 3 Wine Selections

*\$400.00 Minimum*

### **100+ Guests**

5 Liquor Selections, 4 Beer Selections, & 3 Wine Selections

*\$500.00 Minimum*

Domestic Beer - *\$6.00 Each*

Craft/Imported Beer - *\$7.00 Each*

House Wine - *\$7.00 Per Glass*

Brand Liquor - *\$9.00 Per Glass*

Champagne - *\$10.00 Per Glass*