



Holiday Menus

*Hilton Garden Inn
Savannah Midtown
571 Abercorn Street
Savannah, GA 31405
(912) 652-9300*

*Hilton Garden Inn
Savannah Historic District
321 West Bay Street
Savannah, GA 31401
(912) 721-5000*

*DoubleTree by Hilton
Savannah Historic District
411 West Bay Street
Savannah, GA 31401
(912) 790-7000*



**Prices do not include a 20% service charge or 7% sales tax.*



The Holiday Special

A Two Hour Heavy Hors d' Oeuvres Reception

*Consisting of Our Chef's Selection
Of*

Four Hot Hors d' Oeuvres

And

Four Cold Hors d' Oeuvres

At

*\$28.00 per person **

*Premium Hors d' Oeuvres \$30.00 per person **

*Add a Ham or Turkey Carving Station at an
additional \$7.00 per person **

*All Hors d' Oeuvres will be selected from our existing menu and
based on eight pieces per person for each serving hour and is
exclusive of our 20% service charge and 7% sales tax.*

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Plated

Lunch & Dinner

**Prices do not include a 20% service charge or 7% sales tax.*



Holiday Plated Lunch and Dinner*



All Plated Lunches and Dinners served with a Green Salad, Dinner Rolls and Un-Sweet Tea.

Add dessert to any entrée for \$3.00 per person++.

**Plated meals only available at the Hilton Garden Inn Savannah Midtown*

Holiday Ham

Glazed Ham drizzled with butter and brown sugar.
Served with baby green beans and macaroni and cheese.

Lunch: \$20.00 per person *

Dinner: \$27.00 per person *

The Turkey Dinner

Sliced Turkey with dressing.
Served with sweet potato casserole and baby green beans.

Lunch: \$20.00 per person *

Dinner: \$27.00 per person *

The Southern Holiday Dinner

Sliced Turkey with Dressing.
Served with collard greens and corn pudding.

Lunch: \$20.00 per person*

Dinner: \$27.00 per person *

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Plated Lunch and Dinner Menus*



**Plated meals only available at the Hilton Garden Inn Savannah Midtown*

Club Grille

Choice of Garden or Caesar Salad served with assorted dinner rolls. Toasted Sourdough with Ham, Turkey, Bacon, Swiss and Cheddar Cheeses, Piled High and Topped with Lettuce and Tomato, Served with Choice of Potato Salad or Pasta Salad and Fresh Seasonal Fruit.

\$17.00*

Available for lunch only.

Grilled Tuna Salad

Grill Tuna Steak over Field Greens with Carrot Spirals, Watercress, Sliced Radishes, Tomatoes and Red Onions, Tossed with a Citrus Dijon Dill Vinaigrette. Served with warm fresh bread.

\$17.00*

Available for lunch only.

Chicken Saltimbocca

Seasoned chicken breast stuffed with prosciutto, oven roasted to perfection. Served with choice of garden or Caesar salad, fresh seasonal vegetables, and choice of potato or rice.

Lunch: \$22.00*

Dinner: \$27.00*

Chicken Parmesan

Choice of Garden or Caesar Salad served with assorted dinner rolls. Lightly Breaded Chicken Breast topped with our Marinara and Mozzarella Cheese. Served with a side of Spaghetti and Garlic Bread.

Lunch: \$20.00 *

Dinner: \$25.00 *

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Plated Lunch and Dinner Menus*



**Plated meals only available at the Hilton Garden Inn Savannah Midtown*

Pork Tenderloin

Grilled Pork Tenderloin drizzled with a Balsamic Cranberry Glaze.
Served with choice of garden or Caesar salad, fresh seasonal vegetables, and choice of potato or rice.

Lunch: \$20.00 *
Dinner: \$27.00 *

Broiled Mahi Mahi

Fillet of Mahi Mahi Broiled to Perfection and topped with a Pineapple Salsa and Wild Rice Pilaf.
Served with choice of garden or Caesar salad and fresh seasonal vegetables.

Lunch: \$20.00*
Dinner: \$27.00*

J.R.'S Choice Cut Filet

Grilled to Perfection and Drizzled with a Red Wine Glaze and served with Garlic-Herb Mashed Potatoes, Baby Green Beans and choice of garden or Caesar salad.

Lunch: \$27.00*
Dinner: \$34.00 *

Bistro's Lasagna

Choice of Garden or Caesar Salad served with assorted dinner rolls.
Savory Marinara with Spicy Sausage and Beef Filled High with Three Traditional Italian Cheeses. Served with Garlic Bread.

Lunch: \$19.00*
Dinner: \$23.00*

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Buffet

Lunch & Dinner

**Prices do not include a 20% service charge or 7% sales tax.*

The Holiday Buffet

Choice of any Two Salads:

Classic Caesar
Mixed Field Greens
Bowtie Pasta Salad with Herb Vinaigrette

Choice of any Two Vegetables:

Collard Greens
Blackeyed Peas
Creamed Corn
Baked Spiced Apples
Butter Beans
Squash Souffle
Broccoli Casserole
Mashed Potato with gravy
Sweet Potato Casserole
Whole Berry Cranberry Sauce

Choice of any Two or Three Entrees:

Glazed Ham drizzled with butter and brown sugar
Sliced Turkey with dressing
Chicken Marsalla with Marsalla Wine and Mushroom Sauce
Grilled Salmon drizzled with Basil Pesto
Balsamic & Cranberry Roasted Pork Medallions

Served with Apple Pie and Pumpkin Pie
Dinner Rolls
Un-sweet Tea and Water

Lunch

Two Entrees: \$25.00 per person *
Three Entrees: \$28.00 per person *

Dinner

Two Entrees: \$28.00 per person *
Three Entrees: \$31.00 per person *

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Savannah Buffet

Choice of any Two Salads:

Classic Caesar
Mixed Field Greens
Cole Slaw
Mustard Potato Salad
Bowtie Pasta Salad with Herb Vinaigrette

Choice of any Two Vegetables:

Green Beans Almondine
Sautéed Seasonal Vegetable Medley
Roasted Seasonal Vegetables
Collard Greens
Blackeyed Peas
Creamed Corn
Baked Spiced Apples
Butter Beans
Squash Souffle
Broccoli Casserole
Baked Potato
Mashed Potato

Choice of any Two or Three Entrees:

Roasted Sirloin Tips with Steamed Rice and Gravy
Chicken Parmesan with a side portion of Spaghetti
Stir Fried Chicken with Oriental Vegetables and Teriyaki Glaze
Traditional Spicy Beef Lasagna
Chicken Marsalla with Marsalla Wine and Mushroom Sauce
Grilled Chicken Breast with a Creamy Mushroom Onion Pesto over Linguini
Baked Crab Stuffed Flounder with Lemon Dill Beurre Blanc
Grilled Salmon Basil Pesto
Balsamic & Cranberry Roasted Pork Medallions

Chef's Selection of Desserts
Dinner Rolls
Un-sweet Tea and Water

Lunch

Two Entrees: \$25.00 per person *
Three Entrees: \$28.00 per person *

Dinner

Two Entrees: \$28.00 per person *
Three Entrees: \$31.00 per person *

**Prices do not include a 20% service charge or 7% sales tax.*



Hors d'Oeuvres

**Prices do not include a 20% service charge or 7% sales tax.*



Hors D' Oeuvres and Stations



Priced Per Fifty People

Cold Displays

- Chicken Salad or Tuna Salad Tray with Assorted Crackers \$150.00*
- Fresh Seasonal Fruit Display \$175.00*
- Vegetable Crudit  with Dipping Sauces \$150.00*
- Antipasto Display with Assorted Crackers \$200.00*
- International Cheese Display with Crackers \$200.00*
- Baked Brie En Croute with Rasberry and French Baguettes \$150.00* Per Wheel

Pasta Station

- Bowtie, Penne or Cheese Ravioli Saut ed with Basil Pomodoro or Alfredo Sauce and served with Freshly Grated Parmesan Cheese \$8.50* Per Person

Add Grilled Vegetables \$3.00*, Grilled Chicken \$4.00* or Shrimp \$6.00*
*One and One Half Hour Duration/ Sautee Attendant Fee \$125.00**

Carving Station

All Carved Items served with Fresh Rolls and Appropriate Condiments

- Roasted Turkey Breast \$7.00* Per Person
 - Baked Ham \$7.50* Per Person
 - Top Round Roast Beef Au Jus \$8.50* Per Person
 - Beef Tenderloin with B ernaise and Port Wine Sauce \$15.00* Per Person
- One and One Half Hour Duration, Carver Fee \$125.00**

Dessert Station

- Assorted Cakes and Pies \$250.00*
 - Viennese Pastry Station \$275.00*
 - Sundae Station \$175.00*
 - Assorted Chocolate Dipped Items \$250.00*
- One Hour Duration, Attendant Fee \$125.00**

A la Carte Desserts

Per Fifty Pieces

- Chocolate Dipped Strawberries, Market
- Assorted Petit Fours \$75.00*
- Assorted Jumbo Cookies and Brownies \$150.00*
- Mini Pecan Pie Tarts \$175.00*
- Lemon Squares \$150.00*

There is a twenty five person minimum for all stations.

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BEVERAGE SERVICE



Host Bar

Fully stocked bar including sodas, juices, bottled water, beer, wine and mixers.

Charges are based on actual number of drinks consumed. Prices are subject to a 20% service charge and 7% sales tax.

<i>Sodas & Juices</i>	<i>\$2.75 each</i>
<i>Bottled Water</i>	<i>\$2.75 each</i>
<i>Domestic Beer</i>	<i>\$4.00 per glass</i>
<i>Imported Beer</i>	<i>\$5.00 per glass</i>
<i>House Wine</i>	<i>\$5.00 per glass</i>
<i>Brand Liquor</i>	<i>\$7.00 per glass</i>

Cash Bar

Fully stocked bar including sodas, juices, bottled water, beer, wine and mixers.

Price includes a 7% sales tax and 3% mixed drink tax..

<i>Sodas & Juices</i>	<i>\$2.75 each</i>
<i>Bottled Water</i>	<i>\$2.75 each</i>
<i>Domestic Beer</i>	<i>\$4.00 per glass</i>
<i>Imported Beer</i>	<i>\$5.00 per glass</i>
<i>House Wine</i>	<i>\$5.00 per glass</i>
<i>Brand Liquor</i>	<i>\$7.00 per glass</i>

Additional Beverages

House Champagne \$30.00++ per bottle

Champagne Punch \$45.00++ per gallon

Fruit punch \$30.00++ per gallon

Wine list available by request.

All bars require a bartender which is \$100.00 (plus 20% service charge and 7% sales tax). All Cash Bars require a minimum purchase of \$500. If \$500 minimum is not reached the group will be charged a bar fee of \$250. The Hilton Garden Inn Savannah Midtown is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought into the hotel. In accordance to the liquor laws of the State of Georgia, a guest must be 21 years of age or older to consume alcoholic beverages.

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