

CATERING MENU



#ITSBETTERHERE

Welcome!

Special occasions, big meetings, celebrations—at the Hilton Garden Inn Auburn Riverwatch 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 will 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 us.

Thank you for making us a part of your plans and welcome to the Hilton Garden Inn Auburn Riverwatch!

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LIGHT BREAKFAST FARE



A LA CARTE ITEMS

2 per item

- Regular and decaffeinated coffee with assorted teas
- Chilled assorted juices
- Assorted breakfast pastries
- Assorted scones
- Assorted muffins
- Bagels or croissants with fruit preserves, butter, and cream cheese
- Gourmet donuts
- Coffee cakes
- Assorted low-fat yogurts
- Fresh fruit
- Seasonal breakfast breads
- Warm cinnamon rolls
- Oatmeal with brown sugar, raisins, and dried cranberries
- Assorted yogurt parfaits

Bundle and save...choose four items for 6 per person

YOGURT PARFAITS

6 per person

- Regular and decaffeinated coffee with assorted teas
- Choice of one a la carte item
- Chef's choice of three yogurt parfaits

A twenty percent service charge and applicable state sales tax will be added to all food and beverage arrangements.
Menu prices are guaranteed 30 days prior to event date.

HOT BREAKFAST BUFFETS

EACH BUFFET FEATURES:

Assorted chilled juices, with regular and decaffeinated coffee and assorted teas



EXECUTIVE BUFFET 16 per person

Assorted breakfast pastries
Assorted low-fat yogurts
Country style scrambled eggs
Choice of bacon or sausage
French toast or pancakes
Fresh fruit salad
Corned beef hash
Breakfast potatoes with bell peppers and onions

SCRAMBLED BUFFET 13 per person

Choice of bacon or sausage
Assorted breakfast pastries
Breakfast potatoes with bell peppers and onions
Choice of two:
- Traditional scramble
- Cheese scramble
- Veggie scramble
- Ham and cheese scramble
- Mediterranean scramble

LIGHT BREAKFAST BUFFET 11 per person

Choice of bacon or sausage
Assorted breakfast pastries
Breakfast potatoes with bell peppers and onions
Scrambled eggs

ADDITIONAL ITEMS

Add the following items to enhance your buffet. Priced per person.

Belgium waffle station with assorted toppings	4
Omelet station with assorted toppings	4
Pancakes or french toast	2

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BREAKFAST PLATES

EACH PLATED BREAKFAST FEATURES:

Choice of juice, regular and decaffeinated coffee with assorted teas, along with a side of fruit

MAINE BLUEBERRY DELIGHT 8 per person

Three golden brown Maine blueberry pancakes served with maple syrup and whipped butter

Choice of bacon or sausage

Breakfast potatoes with bell peppers and onions

EGGS BENEDICT 8 per person

Over-medium egg on an English muffin topped with hollandaise sauce

Choice of bacon or sausage

Potatoes Lyonnaise

FRENCH TWIST 8 per person

French toast topped with strawberries and sweet cream cheese

Choice of bacon or sausage

Breakfast potatoes with bell peppers and onions

GOOD MORNING AUBURN 8 per person

Country style scrambled eggs

Choice of bacon or sausage

Breakfast potatoes with bell peppers and onions

Add one Chef's muffin basket per table for 1 per person



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AFTERNOON DELIGHTS

COO-COO FOR COCOA

6 per person

Chocolate chip cookies
Gourmet brownies
Assorted chocolate dipped items

THE GARDEN INN

6 per person

Seasonal vegetable crudité display
Chef's choice hummus and dips
Pita points

THE SOUTHWEST

6 per person

Tri-color tortilla chips with chef's choice dips and salsa
Fried wontons

MINI DESSERTS

5 per person

Assorted mini desserts and dessert cups

A LA CARTE ITEMS

2 per item

Assorted sodas
Bottled water
Fresh fruit
Assorted cookies
Brownies
Assorted low-fat yogurts with toppings
Seasonal vegetable crudités with dips
International and domestic cheeses with crackers
Chef's choice dessert bars

*Bundle and save...choose three a la carte items
for 6 per person*

EACH AFTERNOON DELIGHT FEATURES:

Regular and decaffeinated coffee with assorted teas,
assorted sodas and bottled water



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MEETING PLANNER



MORNING MEETING

15 per person

Continental breakfast of three items
Mid-morning refresh of two items
In-house screen and LCD projector
Meeting room rental for one room

AFTERNOON MEETING

15 per person

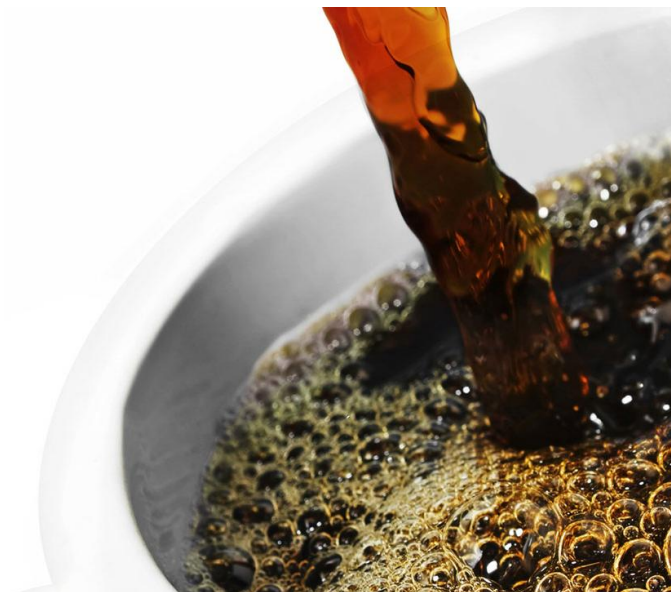
Afternoon break of three items
In-house screen and LCD projector
Meeting room rental for one room

FULL DAY MEETING

35 per person

Continental breakfast of three items
Mid-morning refresh of two items
Deli cart luncheon
Afternoon break of two items
In-house screen and LCD projector
Meeting room rental for one room

Minimum of 25 people required for all meeting planner packages



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PRE-ORDER LUNCHEON

PRE-ORDER LUNCHEON ALLOWS YOUR GUESTS THE FLEXIBILITY TO CHOOSE THEIR OWN LUNCH IN THE MORNING TO BE DELIVERED AT YOUR REQUESTED TIME.

Menus presented to your guests do not show the pricing. Pricing includes one non-alcoholic beverage per person and Chef's choice dessert. Maximum of 15 guests.

CUP OF SOUP 3 per person

BOWL OF SOUP 5 per person

GARDEN INN SALAD 6 per person

Crisp romaine lettuce, sliced carrots, cherry tomatoes, croutons, julienne purple onions

Add chicken 2, add shrimp 4, add salmon 6

BOWL OF SOUP AND SALAD 11 per person

Today's piping hot soup served with our Garden Inn Salad

MAJORS EGG SALAD 7 per person

Basil egg salad with applewood bacon, onion, garlic, celery and bell pepper. Served with house kettle chips

FRIED CHICKEN CHICKEN SALAD 8 per person

Fried chicken tossed with tomatoes and our house sauce, served with house kettle chips

COUCHON SANDWICH 9 per person

Pulled pork topped with crispy bread and butter pickles with our house creamy slaw, served with house kettle chips

CHEF'S FAVORITE 9 per person

Smoked turkey breast, avocado, cheddar cheese and bacon on piled on a bulkie roll and served with house kettle chips

MOBLEY BURGER 12 per person

Named after Conrad's first hotel, served with house kettle chips

GARDEN BURGER 10 per person

An organic vegetable burger topped with avocado and a citrus aioli, served with house kettle chips



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DELI CART LUNCHEONS

EACH DELI CART FEATURES:

Regular and decaffeinated coffee with assorted teas, assorted sodas and bottled water along with Chef's choice dessert



TRADITIONAL DELI **15** per person

Sliced roast beef, smoked turkey, and ham

Assorted breads and cheeses

Assorted toppings

Chef's choice side

Your choice of two additional sides

WRAP DELI **15** per person

Choice of three pre-made wraps:

- Turkey club

- Chicken salad

- Vegetarian

- Tuna salad

- Egg salad

Chef's choice side

Your choice of two additional sides

SANDWICH DELI **15** per person

Choice of three pre-made sandwiches:

- Turkey club

- Chicken salad

- Vegetarian

- Tuna salad

- Egg salad

Chef's choice side

Your choice of two additional sides

SIDE SELECTIONS

choose two items to add to your deli cart

Today's soup

Tossed garden salad

Greek salad

Pasta salad

Red bliss potato salad

Potato chips

Fruit salad

Each additional side, please add 2 per person

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PLATED LUNCHEONS

OUR PLATED LUNCHEONS FEATURE:

Regular and decaffeinated coffee with assorted teas, assorted sodas and bottled water along with Chef's choice of sides and dessert

CHICKEN ASIAGO **12** per person

Herbed chicken breast with asiago cheese

MEDITERRANEAN CHICKEN **12** per person

Stuffed with artichokes, lemon, and feta cheese, topped with veloute sauce

QUICHE AND SALAD **10** per person

Today's quiche with a demi salad

BAKED HADDOCK **13** per person

Served with sauce Americaine

COUCHON DU LAIT –pulled pork **13** per person

Tender pulled pork served over white rice

TORTELLINI PRIMAVERA **11** per person

Tortellini tossed with fresh vegetables and a light cream sauce

LASAGNA VERDE **11** per person

Lasagna sheets layered with pepper jack cream, roasted zucchini with sautéed spinach and broccoli

STARTERS

Enhance your plated luncheon with a soup or salad, priced per person

Demi salad 2

Garden salad 2.50

Riverwatch salad 3

Today's soup 3



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LUNCHEON BUFFETS

OUR LUNCHEON BUFFETS FEATURE:

Serviced regular and decaffeinated coffee with assorted teas, assorted sodas and bottled water along with dinner rolls and Chef's choice of dessert



THE LAKE AUBURN **14** per person

Choice of two entrees:

- Gnocchi in gorgonzola cream
- Lasagna verde
- Linguini pasta with tomato basil sauce and meatballs
- Meat lasagna
- Stuffed peppers- vegetarian or with meat

Roasted vegetables

Caesar Salad

THE ANDROSCOGGIN **12** per person

Tossed garden salad with additional toppings on the side

Today's soup

THE GULF ISLAND **15** per person

Choice of two entrees

- Panko crusted haddock with veloute
- Shrimp etoufee
- Chicken Lafayette
- Southwest Chicken
- Herb roasted pork loin with bleu cheese demi
- Grilled eggplant
- Tortellini primavera

Tossed garden salad

Chef's choice of potato or rice

For an additional entrée please add 3 per person

For an additional side please add 2 per person

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STATIONED HORS D'OEUVRES



CHEESE AND FRUIT DISPLAY 3 per person

An assortment of local and imported cheeses
Fresh fruit with a yogurt dipping sauce
Breadsticks and crackers

VEGETABLE CRUDITES 3 per person

Seasonal crudités
Roasted red pepper hummus
Multigrain chips and bagel chips



ROASTED VEGETABLES WITH GRAVLAX 5 per person

Roasted garlic hummus with pita points
Red onion, capers, lemon, and chopped egg
Light and dark rye rounds

PRALINE BRIE 5 per person

Imported brie cheese topped with praline sauce, candied pecans, and fresh berries
Served with sliced French baguettes



AHI TUNA PLATTER 6 per person

Sliced ahi tuna with siracha aioli
Pickled vegetables
Fried wontons

SOUTH OF THE BORDER 3 per person

Tri-color tortilla chips
Guacamole, roasted corn and black bean salsa
Chef's queso dip

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PASSED HORS D'OEUVRES

BOUDIN BALLS 2.50 per piece

DUCK EGGROLLS 2.50 per piece

EMPANADAS 2.50 per piece

DUCK BRAISED RIBS with SOUTHERN SLAW 3.00 per piece

CRABMEAT CHEESECAKES 3.00 per piece

ASSORTED MINI QUICHE 2.50 per piece

BACON WRAPPED SHRIMP - BBQ OR LEMON 3.00 per piece

DUCK POPPERS 3.00 per piece

PECAN CRUSTED CHICKEN 2.50 per piece

BBQ PORK BELLY 3.00 per piece

CREOLE DEVILED EGGS with FRIED OYSTERS 3.00 per piece

LAMB LOLLIPOPS 3.00 per piece

SMOKED CHICKEN & GOUDA STUFFED BUTTON MUSHROOMS 2.50 per piece

SPINACH, ONION, & PANCETTA STUFFED BUTTON MUSHROOM 2.50 per piece

SEAFOOD STUFFED BUTTON MUSHROOMS 3.00 per piece

ASSORTED PATE with CRACKERS 3.50 per piece



OPEN FACED THREE CHEESE BISCUIT with BEEF TENDERLOIN & HORSERADISH SAUCE 3.50 per piece

PROSCIUTTO WRAPPED MELON with ROASTED CORN & BLACK EYED PEAS 3.00 per piece

CUCUMBER CUPS with GINGER LIME CRAB SALAD 3.00 per piece

FRESH FRUIT KABOBS 2.50 per piece

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PLATED DINNERS

STATLER CHICKEN

17 per person

Choice of flavor:

Herb stuffed chicken topped with parmesan cream sauce
Sun dried tomatoes, bacon herbs and mozzarella cheese

½ ROASTED CHICKEN

19 per person

Choice of:

Italian herb seasoning or southern style rub

SHRIMP CREOLE

22 per person

Shrimp in a mixture of diced tomatoes, onion, celery and bell pepper, spiced with hot pepper sauce and cayenne-based seasoning, served over white rice

SEAFOOD PASTA

22 per person

Linguini with shrimp and crab topped with a seafood butter

ROAST PRIME RIB

25 per person

Prime cut of beef served au jus

BRAISED SHORT RIBS

23 per person

Served with a pearl onion demi glace

MAHI MAHI

20 per person

Chargrilled mahi mahi topped with JLC sherry cream

SMOTHERED PORK CHOPS

20 per person

Served with a buttermilk gravy

TORTELLINI PRIMAVERA

16 per person

Tortellini tossed with fresh vegetables and a light cream sauce

LASAGNA VERDE

16 per person

Lasagna stuffed with spinach and ricotta with a pepper jack cream

GRILLED EGGPLANT

16 per person

Stuffed eggplant topped with venetian

OUR PLATED DINNERS FEATURE:

Serviced regular and decaffeinated coffee with assorted teas, along with garden salad, warm dinner rolls and Chef's choice of sides and dessert



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DINNER BUFFETS

OUR DINNER BUFFETS FEATURE:

Serviced regular and decaffeinated coffee with assorted teas, along with garden salad and Chef's choice of dessert and dinner rolls

THE BARKER MILL

19 per person

Choice of two entrees

- Chicken marsala
 - Cavatappi with alfredo sauce and roasted vegetables
 - Meat Lasagna
 - Chicken parmesan with tomato basil sauce
- Caesar salad (in place of garden salad)
Roasted vegetables

THE BATES MILL

21 per person

Choice of two entrees

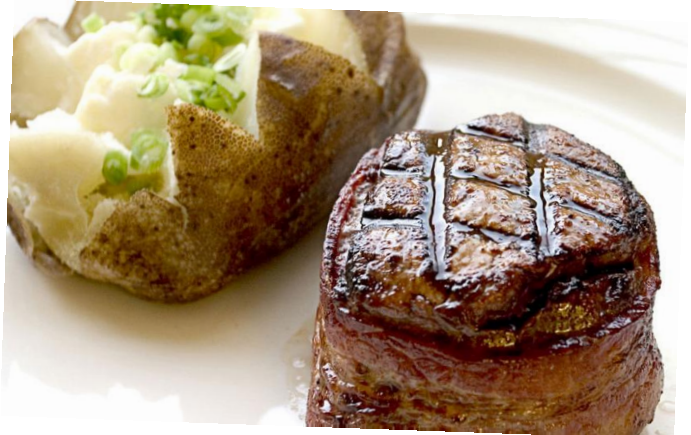
- Baked haddock with sauce Americaine
 - Roasted red pepper and shrimp saute
 - Braised chicken
 - Roast pork stuffed with pears and topped with bleu cheese
 - Bistro filet medallions
 - Tortellini primavera
- Chef's choice of potato or rice
Chef's choice of vegetable

THE FESTIVAL PLAZA

23 per person

Choice of two entrees

- Roasted chicken breast with sun-dried tomato butter
 - Chicken Florentine
 - Beef bourguignon
 - Beef tips au poivre
 - Stuffed peppers- meat or vegetarian
 - Gnocchi with parmesan cream
- Chef's choice of potato or rice
Chef's choice of vegetable



For an additional entrée please add 5 per person

For an additional side please add 3 per person

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CARVING AND ACTION STATIONS

ENHANCE YOUR DINNER OR COCKTAIL RECEPTION WITH ONE OF OUR CHEF ATTENDED CARVING OR ACTION STATIONS

Minimum of 20 guests

ROAST NEW YORK SIRLOIN 7 per person

Served with miniature rolls

Imported mustard and horseradish crème fraiche

HONEY GLAZED TURKEY 7 per person

Served with miniature rolls

Orange cranberry relish and mayonnaise

APRICOT GLAZED HAM 7 per person

Served with miniature rolls

Imported mustard and horseradish crème fraiche

Mayonnaise and imported mustard

ROASTED PORK LOIN 7 per person

Served with miniature rolls

Sun-dried tomato salsa

PASTA STATION 6 per person

Choice of two pastas

Choice of two sauces

MASHED POTATO BAR 4 per person

Homemade mashed potatoes

Assorted toppings



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BAR SERVICES

HOUSE BRAND LIQUORS	7 per drink
PREMIUM BRAND LIQUORS	8 per drink
CORDIALS & BRANDY	9 per drink
HOUSE WINE	6 per glass/ 24 per bottle
Cabernet, chardonnay, white zinfandel, merlot	
PINOT GRIGIO & PINOT NOIR	6 per glass/ 24 per bottle
BEER	4 per bottle
PREMIUM BEER	5 per bottle
SOFT DRINKS, JUICE, BOTTLED WATER	2.50 per drink
HOUSE CHAMPAGNE	20 per bottle
HOUSE SPARKLING CIDER	16 per bottle
COOK'S CHAMPAGNE	24 per bottle

A BARTENDER IS REQUIRED FOR GROUPS OVER 20 PEOPLE

COCKTAIL OR SPECIALTY WINE SERVICE MAY BE PROVIDED UPON REQUEST FOR 30 PER SERVER (ONE SERVER PER 20 GUESTS REQUIRED)

A BAR SET-UP FEE OF 50 APPLIES TO ALL FULL SERVICE BARS. FEE IS WAIVED WITH 300 IN BAR SALES

ASK YOUR CATERING REPRESENTATIVE FOR OUR A LA CARTE WINE LIST

PREMIUM BRANDS PACKAGE **19.50** first hour/ **6** each additional hour
Full bar service with premium mixed drinks (excluding cordials), domestic and premium beers, house wines and soft drinks

VALUE WELL BRANDS PACKAGE **16.50** first hour/ **6** each additional hour
Full bar service with value mixed drinks (excluding cordials), domestic and premium beers, house wines and soft drinks

HOUSE WINE, BEER, & SODA PACKAGE **14.50** first hour/ **5** each additional hour
House red and white wines, domestic and premium beers, and soft drinks

CUSTOMIZED DRINK TICKETS **7** per ticket
Full bar service with premium mixed drinks (excluding cordials), domestic and premium beers, house wines and soft drinks

HOST BAR CAP
Set to your budget- can be limited to just beer and wine or full bar service



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AUDIO/VISUAL EQUIPMENT

ITEMS MARKED WITH * MAY REQUIRE A DELIVERY AND/OR SET-UP FEE. PRICES LISTED ARE PER DAY RENTAL FEES

7 x 7 TRIPOD SCREEN	25
8 x 8 TRIPOD SCREEN*	40
7.5 x 10 TRIPOD SCREEN*	80
DRESS KIT*	50
LCD PROJECTOR	75
OVERHEAD PROJECTOR	30
TV/DVD/VCR PLAYER	40
MICROPHONES*	20-60
MIXING BOARD	20
WIRELESS REMOTE*	25
LASER POINTER*	25
SIGNAL SPLITTER*	50
WIRELESS MOUSE*	25
CONFERENCE PHONE	30
4 x 8 RISER*	60
PODIUM	FREE
FLIP CHART PACKAGE	FREE



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FUNCTION ROOMS

RIVERWATCH GRAND BALLROOM

-300 PPL

- 4,000 SQ FT

CANAL ROOM

- 80 PPL

- 1,250 SQ FT

MILL POND ROOM

- 80 PPL

- 1,250 SQ FT

GREAT FALLS VIEW ROOM

-140 PPL

- 1,875 SQ FT



DOROTHY LEWIS BOARDROOM

- 12 PPL

HOSPITALITY SUITE

- 15 PPL

GARDEN GRILLE & BAR

- 100 PPL



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