Hilton

SAVANNAH DESOTO

Menus
Catering 2015

15 East Liberty Street, Savannah GA 31401

Prices are per Guest and Subject to 22% Taxable Service Fee & Current Georgia Sales Tax of 7%
Prices & Service Charge are Subject to Change Until Signed Banquet Event Orders
are Received by the Catering Department

General Information

Thank you for choosing the Hilton Savannah DeSoto. We look forward to delivering the outstanding service & culinary experience you expect. Please take a moment to review the following information to help us serve you better.

• Please inform your event manager of your menu selections no less than fourteen days in advance of your event when choosing from our regular menu selections. For customized menus, three weeks notice may be required.

• A 22% taxable service charge and applicable Georgia sales tax will be added to all food, beverage, room rental and audio visual. Prices and service charge are subject to change until signed banquet event orders are received by the Catering Department.

• Please confirm the guaranteed number of attendees for your event 72 hours prior to the function date. In the absence of a guarantee, the original contracted number of attendees will be used. The banquet charges will be based on the guaranteed number or the actual number served, whichever is greater.

• Payment shall be made in advance of the function. A deposit of 25% of the food and beverage minimum is due upon signing of the contract. A payment of 50% of the food and beverage minimum is due three months prior to the function date. The final balance is due three days prior to the function date by certified check, cash or credit card.

• Additional labor fees may apply for bartenders, station attendants or butler service. If 25 or fewer guests are guaranteed for buffet meal service, an additional set-up charge of $150.00 (plus applicable sales tax) will be added to the charge for that function.

• In order to comply with state law, no food or beverage, to include alcoholic beverages, shall be brought into or removed from function rooms by attendees.

• Cancellation terms are detailed in the catering contract. Functions detailed on banquet event orders signed by our clients may be subject to additional charges.

• The Hilton Savannah DeSoto does not assume responsibility for damages to or loss of any merchandise left in the hotel prior to or following a function. Your event manager can arrange dedicated security for your event for an additional fee.

• Guests will be responsible for any damage done to the Hotel while on the premises.

• When shipping packages to the hotel, please indicate the name of your organization, the organization's property representative, as well as your event manager on the label. Handling charges may be applied to your master account for storage and movement of packages. Ask your event manager for our shipping procedures if you plan to utilize the hotel's shipping and receiving department.

Off-Site Catering

Historic Squares – Old Fort Jackson – Savannah History Museum
Savannah Station – Roundhouse Railroad Museum

The Hilton Savannah DeSoto would be pleased to cater your event at any of Savannah's historic locations.
Please ask your event manager for details

Packages

Meeting Planner Packages

Pulaski Package
Classic Continental Breakfast
Morning Beverage Service: Coffee, Tea & Sodas (30 Minute Service)
Planner's Selection of Lunch Buffet
Afternoon Beverage Service: Coffee, Tea & Sodas (30 Minute Service)

Harborview Package
Classic Continental Breakfast
Morning Beverage Service: Coffee, Tea & Sodas (30 Minute Service)
Planner's Selection of Boxed or Plated Lunch
Planner's Selection of Afternoon Break
with Coffee, Tea & Sodas (30 Minute Service)

Madison Package
All American Breakfast Buffet
Morning Beverage Service: Coffee, Tea & Sodas (30 Minute Service)
Planner's Selection of Lunch Buffet or Plated Lunch
Planner's Selection of Afternoon Break
with Coffee, Tea & Sodas (30 Minute Service)

Complete Oglethorpe Meeting Package—CMP
All American or Southern Style Breakfast
All Day Beverage Service
Planner's Selection of Lunch Buffet or Plated Lunch
Planner's Selection of Afternoon Break
with Coffee, Tea & Sodas (30 Minute Service)
One Hour Wine & Cheese Reception
Planner's Choice of Dinner Buffet

Minimum of 25 Guests Required on Each Package

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Breakfast
2015

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Breakfast

Classic Continental

Assorted Juices
Assorted Yogurts, Greek Yogurt & Muesli
A Selection of Seasonal Fruits, Melons, Berries & Grapefruit
Assorted Cereals with Whole & Skimmed Milk
Assorted Morning Pastries & Muffins
Butter, Preserves & Honey
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Teas

The American Continental

Assorted Juices
A Selection of Seasonal Fresh Fruits, Melons, Berries & Grapefruit
A Trio of Cheeses
Smoked Salmon
Chopped Boiled Egg, Capers, Cream Cheese, Diced Tomatoes & Red Onion
Assorted Morning Pastries & Bagels
Butter, Preserves & Honey
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Teas

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Breakfast Buffet

The All American Breakfast

Assorted Juices
A Selection of Seasonal Fruits, Melons, Berries & Grapefruit
Assorted Cereals with Whole & Skimmed Milk
Scrambled Eggs with Cheddar Cheese on the side
Applewood Smoked Bacon
Country Sausage Links
Skillet Potatoes with Caramelized Onions
Assorted Pastries & Muffins
Butter, Preserves & Honey
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Teas

Southern Style Breakfast

Assorted Juices
A Selection of Seasonal Fruits, Melons, Berries & Grapefruit
Buttermilk Biscuits & Sausage Gravy
Scrambled Eggs
Applewood Smoked Bacon
Country Sausage Links
Southern Cheese Grits
Assorted Scones
Pecan & Peach Muffins
Butter, Preserves & Honey
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Teas

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Plated Breakfasts

Up At Sunrise:
Build Your Own Plate

Chilled Orange Juice
Fresh Fruit Cup
Scrambled Eggs
Choice of Applewood Smoked Bacon or Country Sausage Links
Choice of Skillet Potatoes with Caramelized Onions or Southern Cheese Grits
Choice of Toast, Fresh Bakeries, or Croissant
Butter, Preserves, & Honey
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Teas

Savannah Delight

Chilled Orange Juice
Fresh Fruit Cup
House Made Belgian Waffles
Topped With Berries or Nuts and
Served with Warm Maple Syrup
Choice of Applewood Smoked Bacon or Country Sausage Links
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Teas

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Breakfast A la Carte Options

Assorted Breakfast Pastries
Assorted Muffins
Assorted Scones
Croissants
per dozen

Assorted Coffee Cakes
Sliced Breakfast Cakes
Strudels
per loaf (Serves 8-10 per loaf)

Kelloggs & Nutri-Grain Bars
Premium Fruit & Nut Bars
each

Individual Boxed Cereals with Whole Milk & Skimmed Milk
each

Individual Yogurts: Fruit, Vanilla, Plain, Low Fat & Greek
each

Seasonal Sliced Fresh Fruits, Melons & Berries
per person

Whole Fresh Fruit
each

Individual Bottled Milks
Individual Bottled Juices
Assorted Sodas
Bottled Water
each

Regular & Decaffeinated Coffee
per gallon

Assorted Hot Tea Selections
per gallon

Hard Boiled Eggs by the Dozen
per dozen

Breakfast Sandwiches
Wraps, Croissants, Biscuits or English Muffins
Your Choice Sold by the Dozen:
Egg & Cheese
Egg & Ham
Egg & Bacon
Bacon, Egg & Cheese
Ham, Egg & Cheese
per dozen

Breakfast Bar Enhancers

The Parfait Bar
A Selection of Fruit & Vanilla Yogurts
With Granola
per person

Eggs Prepared to Order
Whole Eggs, Egg Beaters or Egg Whites
Scrambled, Fried or Omelet Options
Made to Order with the Following Additions:
Ham, Bacon, Sausage, Cheddar, Mozzarella, Feta Cheese, Tomato, Onions, Mushrooms, Green Peppers & Spinach
per person

Huevos Rancheros
Build Your Own Burrito Bar
An assortment of Corn and Flour Tortillas
Toppings to Include:
Chorizo Sausage, Scrambled Eggs, Black Beans, Sliced Avocado, Diced Tomato, Sour Cream, Jalepeno Jack Cheese, and Onions
per person

The Bagel & Schmear Bar
Assorted NY Style Bagels
Plain, Chive & Fruit Cream Cheeses,
Smoked Salmon, Sliced Onion,
Capers & Sliced Tomatoes
Butter, Preserves & Honey
per person

Belgian Waffle Action Station
Hot off the Griddle Belgian Waffles with Choice of Toppings: Assorted Fresh Berry Sauces, Assorted Syrups, Warm Whipped Butter & Tabasco Butter, Toasted Pecans, Fresh Chantilly Cream
And Cherries
per person

Action Stations Require a Chef Attendant
One Attendant per 75 Guests Advised

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Breaks
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Breaks

Based on 30 Minute Service

Morning Refresher Break
Assorted Muffins, Glazed Doughnuts, Bear Claws & Fruit Kabobs with Yogurt Sauce

Superfood Break
Assorted Dried Fruits, Walnuts, Almonds, Sunflower Seeds, and Dark Chocolate Pieces

Power Break
A Selection of Muffins & Assorted Dried Fruits,
Energy & Low Carb Bars, Seasonal Whole Fresh Fruit

Citrus Break
Seasonal Whole Fresh Fruit, Key Lime Cheesecake Bars,
Lemon Bars, Orange Glazed Sugar Cookies & Lemon Head Candies

80's Nostalgia Break
An Assortment of you Favorite Candies from the 80's to include Pop Rocks, Chiclets,
Mary Janes, Candy Buttons, War Heads, Fun Dip, and Peanut Chews

Death by Chocolate Break
Chocolate Dipped: Oreo Cookies, Strawberries & Peanuts
Fudge Brownies & Chocolate Chip Cookies

Snack Attack Break
Sweet & Salty Trail Mix, Individual Bags of Assorted Potato Chips,
Crunchy Pretzel Twists & Goldfish,
Reese's Pieces & M&M Candies

Beverage Break
Based on 30 Minute Service
Assorted Sodas, Bottled Water,
Regular & Decaffeinated Coffee
Selection of Assorted Hot Teas

All Day Beverage Break
Refreshed Throughout the Day
from 8AM to 5PM
Assorted Sodas, Bottled Water,
Regular & Decaffeinated Coffee
Selection of Assorted Hot teas

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A La Carte Beverages

Regular & Decaffeinated Coffee *(1 Gallon serves 16-18 guests)*	**per gallon**
Assorted Hot Tea Selection *(1 Gallon serves 16-18 guests)*	**per gallon**
Upgrade Coffee to Starbucks Regular & Decaffeinated Coffee *(1 Gallon serves 16-18 guests)*	**per gallon**
Sweet Tea, Un-Sweetened Tea or Lemonade *(1 Gallon serves 16-18 guests)*	**per gallon**
Individual Fruit Juices	
Assorted Sodas	
Bottled Water	

A La Carte Food

Assorted Danish, Muffins, Scones or Croissants	**per dozen**
Assorted Bagels with Cream Cheese, Butter & Preserves	**per dozen**
Assorted Sliced Breakfast Breads (10 Slices)	**per loaf**
Freshly Baked Assortment of Gourmet Cookies	**per dozen**
Fudge Brownies	**per dozen**
White, Milk & Dark Chocolate Covered Strawberries	**per dozen**
Sliced Fresh Fruit & Berries	**per person**
Whole Fresh Fruit	**each**
Individual Assorted Yogurt	**each**
Greek Yogurt Bars	**each**
Assorted Cold Cereals with Whole, 2% and Skimmed Milk	**each**
Assorted Granola/Fruit Bars	**each**
Individual Bags of Trail Mix, Popcorn or Cracker Jacks	**each**
Individual Bags of Pretzels, Potato Chips, Corn Chips or Doritos	**each**
Traditional or Spicy Snack Mix	**per pound**
Roasted Mixed Nuts	**per pound**
Honey Roasted Peanuts	**per pound**
Crunchy Pretzel Twists	**per pound**
Soft Pretzels with Mustard & Cheese Sauce	**per dozen**
Full Size Candy Bar	**each**
Assorted Ice Cream Bars	**each**
Potato Chips & Dip	**per person**
Tortilla Chips with Zesty Salsa & Guacamole	**per person**

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Lunch
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Lunch Buffets

Drayton Street
Soup du Jour
Mixed Greens, Tomatoes &
Carrots, Served with Two Dressings
Southern Style Potato Salad
Pasta Salad
Display of Deli Meats & Cheeses to Include:
Oven Roasted Turkey Breast, Honey Cured Ham,
Roast Beef & Genoa Salami
Swiss, American & Provolone Cheeses
Lettuce, Tomato, Onions
Banana Peppers & Pickle Spears
Mustard, Mayonnaise & Horseradish Cream
Assorted Deli Breads & Rolls
New York Cheesecake & Assorted Cookies
Freshly Brewed Regular & Decaffeinated Coffee
Gourmet Teas & Iced Tea

Georgia Bulldog
Light Vinaigrette Coleslaw & Southern Potato Salad
From the Grill: Half Pound Grilled Angus Burgers
Hot Dogs & Barbecue Chicken
Oven Baked Beans & Sauerkraut
Macaroni & Cheese
Corn on the Cob
American, Swiss & Provolone Cheese
Relish Tray with Pickle Spears
Assorted Condiments
Hot Dog & Hamburger Rolls
Assorted Desserts
Freshly Brewed Regular & Decaffeinated Coffee
Gourmet Teas & Iced Tea

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Buffets Continued...

Savannah

Romaine Hearts, Bleu Cheese & Candied Pecans
Served with Dijon Vinaigrette Dressing
DeSoto Southern Fried Chicken
Barbeque Ribs
Savannah Red Rice
Macaroni & Cheese
Collard Greens
Cornbread & Biscuits
Peach Cobbler
Freshly Brewed Regular & Decaffeinated Coffee
Gourmet Teas & Iced Tea

South of the Border

Chopped Romaine Lettuce, Red Onions, Corn,
Black Beans, Crispy Tortilla Strips & Jalapeño Ranch Dressing
Baked Cheese Enchiladas
Grilled Strips of Chicken with Grilled Vegetables & Peppers
Seasoned Ground Beef
Flour Tortillas
Shredded Lettuce, Cheddar Cheese
Diced Tomatoes, Black Olives, Sour Cream
Guacamole & Salsa
Spanish Rice & Refried Beans
Tres Leches Cake, Mint Fruit Salad
Freshly Brewed Regular & Decaffeinated Coffee
Gourmet Teas & Iced Tea

Chef's Choice Southern Buffet

Chef's choice of
Two Salads, Two Entrees, Two Sides
Cornbread and Biscuits
Chef's Choice of Dessert
Freshly Brewed Regular & Decaffeinated Coffee
Gourmet Teas & Iced Tea

Buffets Require a Minimum of 25 Guests
***with exception of Chef's Choice Southern Buffet**

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Plated Lunch

All Plated Lunches are Served with Salad, Bread Rolls, Dessert, Coffee & Iced Tea

Salads

(Choose One)

Caesar Salad
Traditional Caesar Salad with Grated Parmesan Cheese & Garlic Croutons with House Caesar Dressing

Field Of Greens
Mixed Field of Greens, Tomatoes, Cucumbers, Shredded Carrots with a Choice of Two Dressings

Spinach Salad
Baby Spinach Salad with Shaved Red Onion, Focaccia Croutons, Applewood Smoked Bacon Crumbles & Tangerine Wedges

Main Entrée Selection

(Choose One)

Stuffed Roasted Red Pepper
With a Balsamic Glaze
Served with Rice Pilaf
And Sautéed Mushrooms

Pecan Crusted Chicken Breast
with a Dijon Cream Sauce
Garlic Mashed Potatoes
Roasted Vegetables

Pan Roasted Chicken
with Pan Dripping Gravy
Cornbread Dressing & Green Beans

Grilled Bone In Pork Chop
With Apple and Wild Mushroom Dressing and Apple Demi Glaze, accompanied by Mashed Potatoes & Chef's Choice of Vegetable

Pan Seared 6oz Atlantic Salmon
with a Cajun Bearnaise
Savannah Red Rice
Broccoli & Roasted Red Peppers

Cajun Dusted Catfish
with a Brandy Shrimp Cream Sauce
Maple Stung Sweet Potatoes
Slow-Cooked Collard Greens

Grilled Sirloin Steak
with Roasted Garlic Demi
Herb Roasted Creamer Potatoes
Asparagus, Carrots & Caramelized Sweet Onions

Dessert

(Choose One)

Bourbon Pecan Pie
New York Cheesecake
Double Chocolate Cake
Key Lime Pie

For a Menu with a Choice of Two Entrees, the Price is the Higher of the Two Entrees per Person

For a Menu with a Choice of Three Entrees, the Price is the Higher of the Three Entrees plus an additional fee per Person

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Lite Fare Lunches

2 Course Plated Meal
Pick One Type of Entrée

It's A Wrap
Turkey Club Wrap
with Lettuce, Tomato, Cheddar Cheese, Applewood Smoked Bacon
& Cranberry Mayonnaise Served with Orzo Pasta Salad

Salad Nicoise
with Tuna

Caesar Salad
with Choice of Grilled Chicken or Grilled Shrimp

Trio of Salads
Choice of Three Salads:
Tuna Salad
Chicken Salad
Orzo Pasta Salad
Southern Potato Salad
Egg Salad
Cole Slaw
Seafood Salad
Served over a bed of greens

Above Entrees Served with
Luncheon Rolls
Chef's Selection of Dessert
Fresh Brewed Coffee and Iced Tea

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Boxed Lunches in the Square

Sandwiches or Wraps

Johnson Square Smokehouse Turkey
Smoked Turkey Breast, Smoked Bacon, Smoked Cheddar &
Dijon Mustard

Lafayette Square Chicken Caesar
All-Natural Chicken, Asiago, Lettuce, Tomatoes, Red Onions &
Caesar Dressing

Wright Square Club Ham
Smoked Lean Ham, Bacon, Swiss Cheese, Lettuce, Tomato &
Signature Dressing

Troup Square Tuna Salad
Our Special Recipe Tuna Salad, Leaf Lettuce, Tomatoes & Red Onions
with Salt & Pepper

Madison Square Tomato & Mozzarella
Fresh Mozzarella, Roasted Tomatoes, Fresh Basil &
All-Natural Sun-Dried Tomato Pesto

All Boxed Lunches are Served on a Sourdough Kaiser Roll, 12 Grain Wheat Bread, or a Wrap
Includes: Utensils, Condiment Packets, Chips, Whole Fruit, Brownie, Mint & Assorted Soft Drinks

A Confirmed Count of Each Boxed Lunch must be Provided 72 Hours
Prior to Groups First Event

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Dinner
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Plated Dinner

All Plated Dinners are Served with Salad, Bread Rolls, Dessert, Coffee & Iced Tea

Salad

(Choose One)

Spinach Salad
Fresh Spinach Tossed with Mushrooms, Mandarin Oranges, Croutons & Chopped Egg, Served with Honey Mustard Dressing

Field of Greens
Tomatoes, European Cucumbers, Olives, Shredded Carrots & Choice of Dressing

Cherry Blossom Salad
Assorted Fine Greens with Sliced Strawberries, Sun-Dried Cherries, Bleu Cheese & Pecans

Traditional Caesar Salad
With Grated Parmesan Cheese & Focaccia Croutons

Entrée

(Choose One)

Wild Mushroom Risotto
With Seasonal Vegetables

Stuffed Breast of Chicken
with Prosciutto, Spinach, Roasted Red Peppers & Fontina Cheese
with a Basil Pesto Sauce
Over Florentine Risotto

Cider Brined Chicken
1/2 Chicken Brined in Apple Cider, Thyme, & Oregano, with Cranberry Apricot Relish
With Buttermilk Mashed Potatoes and Broccolini

12oz Frenched Pork Chop
with Apple Demi glaze
Savory Portabella Stuffing & Honey Glazed Baby Carrots

Flounder Newberg
Crab Stuffed Flounder with a Brandy Lobster Sauce Served with Creamy Rosemary Polenta & Cauliflower

Pan Seared Atlantic Salmon
with an Orange Bourbon Glaze
Wild Rice Pilaf & Asparagus

Sirloin Steak
Topped with Caramelized Onions & a Red Wine Reduction
Goat Cheese Mashed Potatoes
Roasted Vegetables

Filet Mignon 8oz
with Roasted Shallot Demi Glaze
Herb Roasted Fingerling Potatoes
Asparagus

Dessert

(Choose One)

New York Style Cheesecake with Fresh Strawberry Glaze
Fresh Berry Tartlet topped with House Made Chantilly Cream and Macerated Cherries
Chocolate Fudge Cake

For a Menu with a Choice of Two Entrees, the Price is the Higher of the Two Entrees per Person

For a Menu with a Choice of Three Entrees, the Price is the Higher of the Three Entrees plus an additional fee per Person

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Buffet Dinner

Savannah Low Country Boil
Savannah Gourmet Salad, LoLa Rosa Greens, Sunflower Seeds,
Cucumbers, Carrots & Tomatoes with a Raspberry Dressing
Macaroni Salad
Southern Potato Salad
Peel & Eat Shrimp Steam-Boiled, Cocktail Sauce & Spicy Remoulade
Low Country Boil: Shrimp, Andouille Sausage,
Creamer Potatoes & Corn on the Cob
DeSoto Southern Fried Chicken
Collard Greens
Savannah Red Rice
Cornbread & Biscuits
Southern Banana Pudding
Freshly Brewed Regular & Decaffeinated Coffees
Gourmet Teas & Iced Tea

Savannah Park
Mixed Green Salad with Feta Vinaigrette Dressing
Southern Style Macaroni Salad
Barbeque Pulled Pork with Pretzel Rolls
Barbeque Glazed Chicken
Cajun Dusted Catfish
Oven Roasted Potatoes with Butter, Chives & Sour Cream
Baked Beans, Seasonal Vegetables, Corn on the Cob
Cornbread & Biscuits
Warm Apple Cobbler & French Vanilla Ice Cream
Freshly Brewed Regular & Decaffeinated Coffees
Gourmet Teas & Iced Tea

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Service Charge Will Apply

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Buffet Dinner Continued...

Little Italy on Liberty
Minestrone Soup
Caesar Salad
Caprese Salad with Sliced Mozzarella, Fresh Tomatoes
Topped with Fresh Basil, Cracked Black Pepper & Olive Oil
Baked Chicken Parmesan
House-made Parmesan Meatballs & Spaghetti in Roasted Garlic Gravy
Cheese Stuffed Shells with Alfredo Sauce
Herbed Risotto
Bread Sticks & Garlic Bread
Cheesecake, Tiramisu & Cannoli's
Freshly Brewed Regular & Decaffeinated Coffee
Gourmet Teas & Iced Tea

Southern Dinner
Mixed Garden Greens with Two Dressings
Southern Cole Slaw
Smothered Pork Chops with Red Eye Gravy
Crab-Stuffed Flounder
Cajun Baked or Southern Fried Chicken
Collard Greens
Macaroni and Cheese
Savannah Red RIce
Green Bean Casserole
Cornbread & Biscuits
Warm Peach Cobbler and Vanilla Bean Ice Cream
Freshly Brewed Regular & Decaffeinated Coffee
Gourmet Teas & Iced Tea

Buffets Require a Minimum of 25 Guests
Service Charge Will Apply

Dessert Receptions & Enhancements

All Stations* Require a Chef Attendant——*One Attendant per 50 Guests Advised

Death by Chocolate Station
Chocolate Dipped Oreo Cookies,
Strawberries & Peanuts
Fudge Brownies & Chocolate Chip Cookies
Served with Assorted Milks, Freshly Brewed
Regular & Decaffeinated Coffee &
Gourmet Teas

Taste of Savannah Sweet Bar
Supporting Savannah's Local Chocolatiers
Pralines, Chocolate Dipped Marshmallows,
Chocolate Dipped Biscotti &
Assorted Chocolate Truffles

Strawberry Shortcake Station
Build your Own Strawberry Shortcake:
Fresh Strawberries & Mixed Berry Compote,
Shortcake Biscuits, Pound Cake,
Chocolate Sauce & Whipped Cream

Ice Cream Social
Premium Vanilla Ice Cream, Nuts,
Cherries, Whipped Cream,
Toasted Coconut,
Assorted Candy Bars & Cookies
with Freshly Brewed Regular &
Decaffeinated Coffee

Bananas Foster
Bananas Sautéed with Dark Rum, Brown
Sugar, Cinnamon & Nutmeg
Premium Vanilla Bean &
Cinnamon Ice Cream

Small Bites
Including Savannah's Local Bakeries
Petit Fours, Chocolate Dipped Strawberries,
Truffles & Miniature French Pastries
With a Deluxe Coffee Station
Featuring Starbucks Coffee with
Regular, Decaffeinated & Hot Tazo Teas,
Toppings Include: Whipped Cream, Shaved
Chocolate, Cinnamon Swirl Sticks
Chocolate, Caramel & Hazelnut
Coffee Syrups

Stations Require a Minimum of 25 Guests
Service Charge of $150.00++ Will Apply

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Suggestions to Enhance Your Meal

- If you would like to offer a choice of Beef, Fish, or Chicken, please speak with your Catering expert for pricing.
- If you would like to turn your Entrée into a Duet Entrée, please speak with your Catering expert for pricing.
- Add a fourth course. An example might be an Intermezzo. Intermezzo will enhance the experience & take your dinner to the next level.
- Wine Service at dinner. Many guests enjoy a glass of wine with dinner. This can be purchased by the bottle for dinner service.
- Enjoy a family-style Cheese Board for the table while presentations are taking place.
- Turn your plated Dessert into a Dessert Buffet or Action Station.
- Add a Meat Carvery with a Chef's Attendant.
- Add an After Glow Reception with Champagne & Chocolate Covered Strawberries.
- Add a theme to your evening; this can be done through food presentation and décor. Let your catering expert help you make this an unforgettable event!

NOTES:

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Reception
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15 East Liberty Street, Savannah GA 31401

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Canapés

Prices are per Piece & Require a Minimum Order of 50 Pieces Each

Cold Canapés

Crostini with Bleu Cheese, Toasted Almonds & Honeycomb

Curried Chicken Salad on English Cucumber

Crostini Topped with Bruschetta with Heirloom Tomatoes, Basil & Olive Oil

Shrimp Ceviche served in a Martini Glass

Scallion Pancakes with Hoisin BBQ Pork

Antipasti Skewer

Shaved Tenderloin with Roasted Onions served on a Toasted Baguette

Cucumber Melon Shooter

Hot Canapés

Spanakopita Triangles

Fried Three Cheese Ravioli with Garlic Tomato Sauce

Brie & Pear in Phyllo

Teriyaki Chicken Skewers

Crab Stuffed Mushrooms

Andouille Sausage in Puff Pastry with Whole Grain Mustard

Egg Roll with Sweet & Sour Sauce

Pot Stickers with Soy Sauce

House-made Parmesan Meatballs

Crab Cakes with Lime Tarragon Sauce

Coconut Shrimp with Ginger Apricot Chutney

Carving Stations

All Carving Stations are Served with Silver Dollar Rolls ~ Action Stations Require 25 Guest Minimum
Carving Stations Require a Chef Attendant——*One Attendant per 75 Guests Advised*

Sage & Rosemary Rubbed Turkey Breast
Orange Cranberry Sauce & Yellow Mustard
Serves Approximately 30 Guests

Herb-Pork Roast
Garlic & Rosemary Crusted Pork Shoulder Roast
Served with Mustard Horseradish Aioli
Serves Approximately 75 Guests

Suckling Pig
Pineapple Jalapeño Chutney & Honey Mustard
Serves Approximately 50 Guests

Top Round of Lamb
With Mint Jelly
Serves Approximately 50 Guests

Steamship of Beef
With Horseradish Sauce
Serves Approximately 75 guests

Crusted Tenderloin of Beef Au Jus
Horseradish Sauce, Whole Grain Mustard & Peppercorn Aioli
Serves Approximately 25 Guests

Prime Rib Au Jus
With Horseradish Cream
Serves Approximately 50 Guests

Taste of New York
Choose 2: Beef Brisket, Pastrami, or Corned Beef
Assorted Mustard, Pickles, & Rye Bread
Serves Approximately 50 Guests

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Platters & Displays

Imported & Domestic Aged Cheese Display
Garnished with Seasonal Fruit
Sliced Baguettes & Assorted Crackers
Serves Approximately 25 Guests

Baked Brie Wheel
Brie Topped with a Choice of Sweet or Savory Fillings, Wrapped in a Puff Pastry & Baked until Golden Brown
Select One Topping:
Chutney of Mango, Orange Marmalade, Citrus & Coconut, Pineapple Chutney or Wild Mushroom Mélange
Serves Approximately 30 Guests

Sliced Seasonal Fruits & Berries Display
Served with Orange Yogurt Dip
Serves Approximately 25 Guests

Fresh Vegetable Crudités Display
Served with Creamy Mojito Dip & Spicy Ranch Dip
Serves Approximately 25 Guests

Warm Shrimp & Crab Dip
Served with Pita Crisps & Sesame Flatbread
Serves Approximately 75 Guests

Warm Spinach & Artichoke Dip
Served with Pita Crisps & Tri-Colored Tortilla Crackers
Serves Approximately 75 Guests

Antipasto Display
Assorted Italian Meats & Cheeses Including Cappicola, Mortadella, Genoa Salami & Pepperoni
Provolone & Bocconcini Cheese with Fire Roasted Red Peppers, Grilled Zucchini, Eggplant, Squash, Marinated Artichoke Hearts, Kalamata Olives & Marinated Mushrooms
Tomato, Onion Bruchetta Served with Miniature Bread Slices & Breadsticks

Mediterranean Mélange
Bruschetta, Garlic Hummus, Pesto Hummus, Roasted Red Peppers, Kalamata Olives & Feta Cheese, Flatbread Display Served with Extra Virgin Olive Oil

Taste of Italy
Assortment of House Made Gourmet Flatbread & Stromboli With Marinara & Garlic Sauces

Jumbo Shrimp
Lightly Poached in Court Bouillon Over Ice Served with Lemon Wedges & Cocktail Sauce
50 Pieces

Raw Bar
Shrimp, Crab Legs, Clams & Oyster Shooters Served on a Bed of Ice
Market Price

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Stations

Action Stations Require a Chef Attendant——*One Attendant per 50 Guests Advised*
Action Stations Require 25 Guest Minimum

Pasta Station
Pastas to Include: Tri-Colored Tortellini,
Bow Tie & Penne

Sauces to Include: Gorgonzola, Alfredo &
Tomato Basil

Toppings to Include: Sun-Dried Tomatoes,
Mushrooms, Black Olives, Tri-Color Peppers,
Grilled Chicken, Parmesan Cheese, Garlic,
Spinach, Red Onions & Pesto

Served with Miniature Italian Rolls

Southern Pot Pie Station
Your Choice of Meats:
Chicken, Beef, or Shrimp
Plus Assorted Veggies Added to
A Savory Base Sauce, Topped With a
Flaky Homemade Puff Pastry

Slider Display
Classic Slider with Toppings to Include:
Ketchup, Mustard & Mayonnaise
Pickles, Lettuce, Tomato, Onions, Bacon,
Jalapeño Peppers, Sautéed Mushrooms
Cheddar Cheese & Pepper Jack Cheese

Fajita Bar
Marinated Skirt Steak & Grilled Chicken
Topped with Peppers, Onions & Tomatoes
Soft Flour Tortillas, Pico de Gallo,
Traditional Salsa, Sour Cream,
Shredded Cheese & Guacamole

Mashed Potato Martini Bar
Garlic Mashed Potatoes & Sweet Potato
Cinnamon Soufflé
with Toppings to Include:
Sour Cream, Chives, Butter, Bacon,
Shredded Cheese & Brown Sugar
Served in a Martini Glass

Mac n' Cheese Station
Panko Crusted Cheddar Mac & Cheese
with Toppings to Include:
Bacon, Diced Smoked Ham,
Sun Dried Tomatoes, Italian Sausage,
Crunchy Onions, Italian Sausage,
Roasted Peppers & Sliced Mushrooms
Served in a Martini Glass

Chicken & Waffles Bar
Fried Chicken Tenders & Belgian Waffles
Tabasco Butter, Whipped Cream,
Strawberry Glaze, Country Gravy &
Three Choices of Syrup
Served in a Waffle Cone

Low Country Shrimp & Grits
Sweet Water Shrimp in Red Eye Gravy
Served over Southern White Grits
Toppings Include: Green Onions, Tabasco,
Green Peppers, Onions, Maple Syrup, Sour
Cream, Shredded Cheddar & Bacon Bits
Served in a Martini Glass

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Dessert Receptions & Enhancements

All Stations* Require a Chef Attendant——*One Attendant per 50 Guests Advised

Death by Chocolate Station
Chocolate Dipped Oreo Cookies,
Strawberries & Peanuts
Fudge Brownies & Chocolate Chip Cookies
Served with Assorted Milks, Freshly Brewed
Regular & Decaffeinated Coffee &
Gourmet Teas

Taste of Savannah Sweet Bar
Supporting Savannah's Local Chocolatiers
Pralines, Chocolate Dipped Marshmallows,
Chocolate Dipped Biscotti &
Assorted Chocolate Truffles

Strawberry Shortcake Station
Build your Own Strawberry Shortcake:
Fresh Strawberries & Mixed Berry Compote,
Shortcake Biscuits, Pound Cake,
Chocolate Sauce & Whipped Cream

Ice Cream Social
Premium Vanilla Ice Cream, Nuts,
Cherries, Whipped Cream,
Toasted Coconut,
Assorted Candy Bars & Cookies
with Freshly Brewed Regular &
Decaffeinated Coffee

Bananas Foster
Bananas Sautéed with Dark Rum, Brown
Sugar, Cinnamon & Nutmeg
Premium Vanilla Bean &
Cinnamon Ice Cream

Small Bites
Including Savannah's Local Bakeries
Petit Fours, Chocolate Dipped Strawberries,
Truffles & Miniature French Pastries
With a Deluxe Coffee Station
Featuring Starbucks Coffee with
Regular, Decaffeinated & Hot Tazo Teas,
Toppings Include: Whipped Cream, Shaved
Chocolate, Cinnamon Swirl Sticks
Chocolate, Caramel & Hazelnut
Coffee Syrups

Stations Require a Minimum of 25 Guests
Service Charge of $150.00++ Will Apply

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Hilton
SAVANNAH DESOTO

Beverage Service
2015

Prices are per Guest and Subject to 22% Taxable Service Fee & Current Georgia Sales Tax of 7%
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Beverage Service

Host Sponsored Bar per Person

One Hour House Brands
Two Hours
Each Additional Hour

Packages include Full Bar Setups. Packages are Priced per Guest by the Hour and Charged Based on Guaranteed Number or Actual Attendance, if Higher
Bartender Fee of $100 per Bartender Required will be Assessed to the Master Account
One Bar per 100 Guests is Recommended

Host Sponsored Bar per Drink

House Brands
Domestic Beer
Premium Beer
Desoto House Wine
House Champagne
Soft Drinks
Bottled Water

Prices Listed are Subject to 22% Service Charge, 7% Sales Tax & 3% Liquor Tax on Spirits
Full Bar Setup is Included & Charges are Based on the Actual Number of Drinks Consumed
Bartender Fee will be Assessed to the Master Account
One Bar per 100 Guests is Recommended

Cash Bar

House Brands
Domestic beer
Premium Beer
Desoto House Wine
House Champagne
Soft Drinks
Bottled Water

Cash bar prices include 7% sales tax and 22% service charge
Full Bar Setup is Included
Bartender Fee will be Assessed to the Master Account
One Bar per 100 Guests is Recommended

Beverage Service

Upgrade Your Liquor Brands

Premium Brands

Absolut
Beefeater
Bacardi
Jim Beam
Canadian Club
Dewars
Cuervo Gold

Super Premium Brands

Grey Goose
Bombay Sapphire
Captain Morgan
Maker's Mark
Crown Royal
Johnnie Walker Black
Cuervo 1800

Speak with your Catering Specialist about
Upgrading your Bar Brands

Beer Brands

Domestic Beers

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling
O'Doul's

Premium Beers

Heineken
Amstel Light
Guiness Stout
Corona
Samuel Adams
Newcastle
Stella Artois

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SAVANNAH DESOTO

Tour & Travel Menus 2015

15 East Liberty Street, Savannah GA 31401

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Breakfast Buffets

(Choose One)

The Basics

Assorted Signature Hilton Muffins
Sliced Breakfast Breads
Butter, Preserves & Honey
Assorted Cereals with Skim & Whole Milk
Fresh Sliced Fruit
Orange Juice
Coffee

Quick Breakfast

Orange Juice
Biscuits
Scrambled Eggs
Bacon
Butter, Preserves & Honey
Sliced Fresh Fruit
Regular & Decaffeinated Coffee

Breakfast on the Go

Pre-Made Sandwiches
With Scrambled Eggs & Bacon
Whole Fruit
Orange Juice
Coffee
To Go Cups

Buffets Require a minimum of 25 Guests.
An Additional Service charge Will Apply for groups under this amount.

Buffet Lunch

(Choose One)

Deli Lunch

Garden Salad with a Choice of Two Dressings
Pasta Salad with Sun Dried Tomatoes
Sliced Turkey Breast, Virginia Ham & Roast Beef
Tomatoes, Lettuce & Sliced Cheeses
Mayonnaise & Dijon Mustard
A Variety of Sandwich Breads
Potato Chips
Assorted Cookies
Iced Tea
Coffee Service

Italian Style Lunch

Caesar Salad
Meat Lasagna
Vegetable Lasagna
Assorted Breads & Butter
Chef's Selection of Dessert
Iced Tea
Coffee Service

Buffets Require a minimum of 25 Guests.
An Additional Service charge
Will Apply for groups under this amount.

Plated Dinner

(Choose One)

Southern Style Plated Dinner
Garden Salad with a Choice of Two Dressings
Barbeque Chicken Breast
Macaroni & Cheese
Collard Greens
Southern Biscuits & Butter
Chef's Selection of Dessert
Iced Tea
Coffee Service

Italian Style Plated Dinner
Caesar Salad
Chicken Parmesan
Linguini Pasta
Fire Roasted Vegetables
Breadsticks & Butter
Chef's Selection of Dessert
Iced Tea
Coffee Service

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Hilton

SAVANNAH DESOTO

Reunions
Menus 2015

15 East Liberty Street, Savannah GA 31401

Prices are per Guest and Subject to 22% Taxable Service Fee & Current Georgia Sales Tax of 7%
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The Full Package

Inclusive of Tax and Service Charge

Package includes Breakfast, Welcome Reception and Dinner

Breakfast Buffet

Assorted Chilled Juices
Seasonal Selection of Fresh Cut Fruits and Berries
Eggs Scrambled with Chives
Home-Fried Breakfast Potatoes
Crisp Bacon and Sausage
Freshly Baked Biscuits, Muffins, Danish & Pastries
Butter, Margarine & Preserves
Coffee & Hot Tea

Welcome Reception

1.5 Hours

Vegetable Tray with Ranch Dressing
Hot Wings with Blue Cheese
Chicken Tenders with Honey Mustard
Assorted Cookies
Ice Tea

Reception hor d'oeuvres prices based on 4 pieces per person

Dinner Buffet

Choice of Two Salads

Sweet & Saucy Coleslaw
Seafood Salad
Southern Potato Salad
Pasta Salad
Tossed Garden Greens with Two Dressings

Choice of Two Entrees

Seasoned Baked Chicken
Southern Fried Chicken
Barbeque Ribs
Rosemary & Garlic Crusted Pork Loin with Natural Jus
Sliced Roast Beef with Wild Mushroom Gravy
Potato Encrusted Cod
Crispy Fried Catfish with Cocktail Sauce
Baked Tilapia

Choice of Two Sides

Savannah Red Rice
Sweet Potato Soufflé
Roasted Potatoes
Macaroni & Cheese
Green Bean Casserole
Southern Style Collards
Buttermilk Mashed Potatoes

Home Style Buttermilk Biscuits & Cornbread
Chef's Selection of Desserts
Coffee & Iced Tea

Package requires a Minimum of 50 Guests.
A surcharge Will Apply for Groups under 50

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Reception & Dinner Package

Inclusive of Tax and Service Charge

Package Includes: Reception and a choice of either a Buffet or Plated Dinner

Welcome Reception

1.5 Hours

Assorted Party Subs
Potato Chips
Pickle Spears
Assorted Cookies
Iced Tea

Dinner Buffet

Choice of Two Salads

Sweet & Saucy Coleslaw
Seafood Salad
Southern Potato Salad
Pasta Salad
Tossed Garden Greens with
Two Dressings

Choice of Two Entrees

Seasoned Baked Chicken
Southern Fried Chicken
Barbeque Ribs
Rosemary & Garlic Crusted
Pork Loin with Natural Jus
Sliced Roast Beef with
Wild Mushroom Gravy
Potato Encrusted Cod
Crispy Fried Catfish with
Cocktail Sauce
Baked Tilapia

Choice of Two Sides

Savannah Red Rice
Sweet Potato Soufflé
Roasted Potatoes
Macaroni & Cheese
Green Bean Casserole
Southern Style Collards
Buttermilk Mashed Potatoes

Home Style Buttermilk Biscuits &
Cornbread
Assorted Pies & Cakes
Coffee & Iced Tea

Plated Dinner

Salad
(Choose one)

Mixed Field Greens, Tomatoes,
Cucumbers with
Choice of Two Dressings

Traditional Caesar Salad with Grated
Parmesan Cheese & Croutons with
House Caesar Dressing

Entree
(Choose one)

Chicken Marsala

Pecan Crusted Chicken
with a Dijon Glaze

Cajun Dusted Catfish
with a Cream Sauce

Sliced London Broil
with Wild Mushroom Gravy

Accompanied by:

Chef's Choice of Starch & Vegetable

Assorted Dinner Rolls & Butter

Dessert

Chef's Choice of Dessert
Coffee & Iced Tea

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Dinner Options

Dinner Buffet

Choice of Two Salads
Sweet & Saucy Coleslaw
Seafood Salad
Southern Potato Salad
Pasta Salad
Tossed Garden Greens with
Two Dressings

Choice of Two Entrees
Seasoned Baked Chicken
Southern Fried Chicken
Barbeque Ribs
Rosemary & Garlic Crusted
Pork Loin with Natural Jus
Sliced Roast Beef with
Wild Mushroom Gravy
Potato Encrusted Cod
Crispy Fried Catfish with
Cocktail Sauce
Baked Tilapia

Choice of Two Sides
Savannah Red Rice
Sweet Potato Soufflé
Roasted Potatoes
Macaroni & Cheese
Green Bean Casserole
Southern Style Collards
Buttermilk Mashed Potatoes

Home Style Buttermilk Biscuits &
Cornbread
Chef's Selection of Desserts
Coffee & Iced Tea

Inclusive of Service Charge & Sales Tax
Per person

Plated Dinner

Salad
(Choose one)
Mixed Field Greens, Tomatoes,
Cucumbers with Choice of Two Dressings

Traditional Caesar Salad with Grated
Parmesan Cheese & Croutons with
House Caesar Dressing

Entree
(Choose one)

Chicken Marsala

Pecan Crusted Chicken
with a Dijon Glaze

Cajun Dusted Catfish
with a Cream Sauce

Sliced London Broil
with Wild Mushroom Gravy

Accompanied by:
Chef's Choice of Starch & Vegetable

Assorted Dinner Rolls & Butter

Dessert
Chef's Choice of Dessert
Coffee & Iced Tea

Inclusive of Service Charge & Sales Tax
Per person

** ++ Refers to 22% Service Charge & 7% Sales Tax
A Minimum of 50 Guests for All Buffets

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Menu on the Fly Breakfast

For groups of 10 or less. Please allow 45 minutes to one hour for delivery. Please specify delivery times on this form and check mark your order. Place the name of the group and guest name at the top of the page. Once your choices are made, please use the house phone and ask for banquet service. A banquet server will be up shortly to take orders.

NAME OF GUEST _____

NAME OF GROUP _____

REQUESTED DELIVERY TIME _____

BREAKFAST

Basket of 6 Assorted Fresh Bakeries ☐

Oatmeal ☐
served with fresh cream, cinnamon, syrup & golden raisins

Power Me Yogurt & Fruit Parfait ☐
low fat greek style yogurt layered with granola, honey & seasonal fresh fruit

Cold Cereal Selection ☐
(Circle One)
Kelloggs Special K, Raisin Bran, Frosted Flakes, Rice Krispies.
Froot Loops & Shredded Wheat

Fruit Plate for One ☐
selection of freshly sliced fruits of the day

Plated American Breakfast ☐
two farm fresh eggs your way with bacon, sausage, breakfast potatoes
a choice of toast ☐ or English muffin ☐

BEVERAGE SERVICE

For Coffee Regular, Decaffeinated and Hot Tea Assortment
Pot (Serve up to 2 guests) ☐
Half gallon (serves up to 6 guests) ☐
Gallon (Serves up to 16 guests) ☐

Juices (Individual bottle) ☐
Soda (Individual Bottle) Coke Products ☐

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Menu on the Fly Lunch cont….

ENTREES

All entrees are served with a choice of 2 sides and a small house salad

Pan Seared Salmon ☐

Desoto Fried Chicken Plate " 3 Pieces" ☐

N.Y. Strip (Certified Angus Beef) ☐

Pasta Primavera (Vegetarian) ☐

SIDES

(choose 2 with your main entrée)

Sautéed Mushrooms ☐
Rice Pilaf ☐
Garlic Mashed Potatoes ☐
Collard Greens ☐
Baked Potato ☐
Black & Tan Onion Rings ☐
Chefs Veggies ☐
Sautéed Asparagus ☐
Sweet potato Fries ☐

DESSERT

Red Velvet Cake ☐
Chocolate Lava Bundt Cake ☐
Fresh Seasonal berries & Cream ☐
Peach Cobbler ☐
New York Style Cheese Cake ☐
Southern Pecan Pie ☐
Key Lime Pie ☐
Ice-cream and Chocolate Sauce ☐

BEVERAGE SERVICE

For Coffee Regular, Decaffeinated and Hot Tea Assortment
Pot (Serve up to 2 guests) ☐

Half gallon (serves up to 6 guests) ☐

Gallon (Serves up to 16 guests) ☐

Juices (Individual bottle) ☐

Soda (Individual Bottle) Coke Products ☐

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NAME OF GUEST _____

NAME OF GROUP _____

REQUESTED DELIVERY TIME _____

SALAD

Caesar Salad ☐
ADD Shrimp ☐
ADD Chicken ☐

SANDWICHES
All Sandwiches are served with Potato Chips & Pickle Spear

Turkey Club ☐
Roasted Turkey, Swiss Cheese, Lettuce, Tomato & Bacon
on Toasted Wheat Bread

The Liberty Burger ☐
1/2 lb of Freshly Ground Beef with Lettuce, Tomato
Onions & Cheese

Fried Green Tomato BLT ☐
with Applewood Smoked Bacon & Cranberry Mayo

Vegetarian Wrap ☐

BEVERAGE SERVICE

Juices (Individual bottle) ☐
Soda (Individual Bottle) Coke Products ☐
☐
☐
☐
☐

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