

CATERING MENU

Homewood Suites by Hilton Savannah Historic District/Riverfront 611 East River 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.

RISE 'N' SHINE Minimum Of 10 Guests Unless Noted

Minimum Of 10 Guests Unless Noted Includes Full Coffee & Hot Tea Service For One Hour

Continental Breakfast

Chef's Presentation Of Muffins & Pastries, Served With Seasonal Fresh Fruit & Yogurt With House Made Granola \$16.00* Per Person

Breakfast Biscuits

Chef selection of meat, cheese, egg on buttermilk biscuits \$38.00* Per Dozen

Assorted Fresh Baked Doughnuts

\$32.00* Per Dozen

Full Southern Breakfast Buffet (Minimum Of 20 Guests)

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

Chef Selection of Bagels

With cream cheese, jelly & butter \$30.00* Per Person

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TAKE A BREAK

30 Minute Breaks Minimum Of 10 Guests Unless Noted

Fresh Baked Cookies & Dessert Bars

\$36.00* Per Dozen

Southern Gourmet

Bags Of Local 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

South Of The Border

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

Southern Standard

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

Healthy Hummus

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

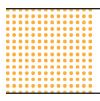
Trail Mix

(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

Assorted Seasonal Leopold's Ice Cream

4 oz cup \$4.00* | Pint \$9.00*



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 Steak, 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 \$24.00* 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

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BUILD YOUR OWN

Serves 25 Guests Per Tray Trays May Be Butler Passed At \$100 Per Hour

Jalapéno Bacon Poppers

Fresh jalapénos stuffed with seasoned cream cheese & wrapped with bacon \$5.00*

Mini Beef Wellington

Beef tenderloin chunks topped with duxelles & dijon & wrapped in prosciutto & puff pastry \$7.00*

Finger Sandwiches

Roma with sriracha aioli, & cucumber with seasoned cream cheese \$5.00*

Mini Burger Sliders

Hand pattied burger sliders \$5.00*

Crudité Display

A seasonal variety of fresh vegetables with dip \$6.00*

Pita Dip Duo

Creamy spinach-artichoke & hummus dips served with hand-cut pita chips \$6.00*

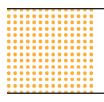
Charcuterie Board

A variety of sliced meats, pickled vegetables & sauces served with grilled crostini $$10.00^*$

Fruit & Cheese Platter

Served with seasonl fruit, olives, nuts, honey & crackers $\$9.00^*$

Stuffed Mushroom Caps \$5.00*



DINING IN THE SOUTH

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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

Minimum 10 Guests

Congress Street Deli Platter

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 Platter

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

Soups

Add Your Choice of Soup To Your Deli Platters at \$7.00* Per Person Tomato Basil Italian Wedding Chicken Noodle She Crap Served With Mac N Cheese, Kettle Chips, & Iced Tea Choice Of One Dessert: Fresh Cut Fruit, Fudge Brownie, Or Cookie Lunch Service - One Hour | Dinner Service - Two Hours

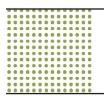
Minimum 20 Guests

Jones Street Sliders

Choice Of Two: Meatball, Chicken Patty Or Pot Roast Served On A Slider With Appropriate Toppings \$20.00* Per Person

Bay Street BBQ Sundae

Layers Of BBQ Pork, Baked Beans, Jalapéno Cheddar Corn Bread & Coleslaw \$20.00* Per Person



PICK YOUR SQUARE BUFFET

Minimum Of 25 Guests

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Choice Of One Lunch & Dinner Buffet Selection Served With Yeast Rolls & Sweet & Unsweet Tea Lunch Service - One Hour | Dinner Service - Two Hours

Wright Square

Choice Of Two Entrées

- Southern Fried Chicken
- Herb Roasted Chicken
- Baked Ham With Orange Glaze
- BBQ Pulled Pork
- Pot Roast
- Meatloaf With Brown Sugar, Tomato Glaze
- Alfredo Pasta

Lunch - \$28.00* Per Person Dinner - \$34.00* Per Person Additional Entrée - \$7.50* Per Person

Madison Square

Choice Of Two Entrées

- Grilled Chicken Breast On A Bed Of Spinach
- Sliced Prime Rib With Peppers & Onions
- Sweet & Spicy Jerk Glazed Salmon Filet
- Beef Tenderloin With Horseradish Sauce
- Pork Tenderloin With Orange Glaze
- Pot Roast With Roasted Veggies
- Salmon With Herb Butter

Lunch - \$32.00* Per Person Dinner - \$38.00* Per Person Additional Entrée - \$7.50* Per Person

The Options Above Include:

Choice Of Three Sides

- Macaroni & Cheese
- Traditional Mashed Potatoes
- Herb Roasted Red Potato Wedges
- Rice Pilaf
- Garlic & Herb Pasta
- Southern Style Green Beans
- Skillet Corn
- Collard Greens
- Roasted Seasonal Vegetables
- Glazed Carrots
- <u>Choice Of One Salad</u>
- Mixed Green Salad
- Caesar Salad
- Spinach Salad

Choice Of One Dessert

- Banana Pudding
- Chocolate Oreo Delight
- Apple Cobbler
- Peach Cobbler
 - Berry Cobbler

Orleans Square (Low Country Boil)

Smoked Rotisserie Chicken, Jumbo Steamed Shrimp (In Shell), & Smoked Sausage

- Corn On The Cob
 Reiled Ped Peteteer
- Boiled Red Potatoes
- Onions
- Baked Beans
- Sweet Coleslaw
- Jalapéno Cheddar Corn Bread
- Lemon & Cocktail Sauce
- Cobbler Lunch - \$32.00* Per Person

Dinner - \$38.00* Per Person

Reynolds Square (Fajita Bar)

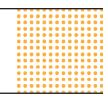
Marinated Beef & Chicken Tossed With Peppers & Onions In A Mexican Spice Blend

- Warm Tortilla
- Red Rice
- Choice Of Black Beans Or Skillet Corn
- Assortment Of Chef Selected Toppings Shredded Lettuce, Salsa, Cheddar Cheese, Sour Cream, Hummus, Olives & Jalapénos

Cookies

Lunch - \$28.00* Per Person Dinner - \$34.00* Per Person

FILL YOUR CUP



Assorted Sodas \$3.00* Each

Bottled Water \$3.00* Each

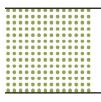
Sparkling Water \$4.00* Each

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

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