



# CATERING MENU

Homewood Suites by Hilton Savannah Historic District/Riverfront  
611 East River Street Savannah GA 31401

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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  
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*

# 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, Jalapeno 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

# 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 seasonal fruit, olives, nuts, honey & crackers

\$9.00\*

## **Stuffed Mushroom Caps**

\$5.00\*

# DINING IN THE SOUTH

*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, Jalapeno Cheddar  
Corn Bread & Coleslaw  
*\$20.00\* Per Person*

# PICK YOUR SQUARE BUFFET

Minimum Of 25 Guests

*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

### Choice Of One Salad

- 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
- Boiled Red Potatoes
- Onions
- Baked Beans
- Sweet Coleslaw
- Jalapeno 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 & Jalapenos
- 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