

# **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

 		 	•
 		 	•
 			•
 	 	 	•
 	 	 	•
 	 	 	•
 	 	 	•
 	 	 	÷

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

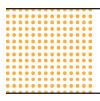
### Trail Mix

### (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

													•	
	۲			۰		۲					۲		•	
													•	
•	•	•	•	•	•	•	•	•	•	•	•	•	•	
	•	•	•	•	•	•	•	•	•	•	•	•	•	
	•										•			
	•			•	•	•	•	•	•	•	•	•	•	
											•		•	
								٠						

# **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\*

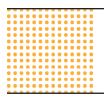
### **Charcuterie Board**

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**

	-				
	-				
_	-	_	_	_	_

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

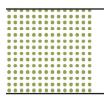
### Minimum 20 Guests

### **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

		۲	٠			٠	۰	٠	۰	٠		۰		
		•										•		e
														e
								•			•	•		
														e
	•	•	•	•	•	•	•	•	•	•		•	•	e
														c
		•		•	•	•	•	•	•			•	•	e
														e
									÷					e
														e
_			_	_	_	_	_	_	_	_	_	_	_	_

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)

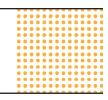
Marinated Beef & Chicken Tossed With Peppers & Onions In A Mexican Spice Blend

- 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

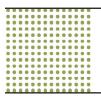
**Sparkling Water** \$4.00\* Each

**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