

# GRAND OPENING WEDDING RECEPTION SPECIAL

## ~ COCKTAIL HOUR ~

One Hour Standard Open Bar  
Champagne Station to Greet Your Guests  
Champagne Toast

## Lavish Hors d'Oeuvre Display

Abundant display including Assorted Artisan Cheeses with Clipped Grapes • Micro Crudités Shooter with Assorted House Made Dips • Martini Fruit Display with Raspberry Drizzle and Fresh Mint • Cheddar Chardonnay Fondue, Assorted Flatbreads and Crusty Bread Skewers • Warm Olives with Rosemary Garlic and Lemon • Bread Boule filled with Classic Hummus, Toasted Pita

## Hot Chafing Dish Hors d'Oeuvres

Please select two from the following

Sweet & Sour Cocktail Meatballs • Coconut Chicken Tenders, Pineapple Salsa  
• Slow Cooked Cherry Pepper Pork, Flash Fried Dipping Chips  
• Fried Calamari, Spicy Marinara Dip

## ~ SIT DOWN DINNER ~

### Salad Course

Please select one of the following

Garden Tossed - Field Greens, Grape Tomatoes, Chopped Cucumber,  
Shaved Parmesan and Balsamic Vinaigrette  
Caesar Salad - Traditional Preparation with Herbed Croutons and Aged Parmesan

### Entrée Selections

Choice of Two Entrées Plus One Vegetarian Option

Braised Prime Beef Short Rib with Mushrooms • London Broil, Blue Cheese Butter • Stuffed Berkshire Pork Chop, Prosciutto, Fontinella Cheese Stuffing  
Sherry Pork Jus • Bacon Wrapped Pork Tenderloin Filets, Sweet Cherry Pork Glaze • Sliced Strip Loin, Cabernet Demi Glace • Char Grilled Bistro Steak  
Herbed Garlic Bread Soaked in Veal Jus • Petite Bistro Steak Filets Encrusted in Blue Cheese and Red Wine Onions, Red Wine Demi Glace • Prosciutto and Fontina Stuffed Chicken Breast • Chicken Piccata with Lemon, White Wine and Capers • Grilled Balsamic Chicken with Peaches • Roasted Chicken Breast with Artichoke & Mushrooms with Light Marsala Wine Sauce • Roast Breast of Chicken with Balsamic Bell Peppers • Chicken Scallopini, Egg Battered Chicken Breast, Fresh Tomato Relish • Honey Dijon Lacquered Salmon • Shrimp & Crab Stuffed Sole, Fresh Grated Horseradish, Lemon Zest, Sauce Bavaoise • Herb Crusted Tilapia, Caper Beurre Blanc • Maple Glazed Roasted Salmon • Pan Seared Crispy Salmon, Orange Soy Glaze • Potato Crusted Salmon, Caper Beurre Blanc

## ~ DESSERT ~

Wedding Cake, Coffee and Tea Service

Add beer, wine & soda for the remaining four hours of your wedding reception \$8.00<sup>++</sup> per person

Add open bar for the remaining four hours of your wedding reception \$10.00<sup>++</sup> per person

<sup>++</sup>=All prices are subject to a 20% catering fee and NYS sales tax.

Available for  
All Open  
Dates through  
March 2013

~~\$50.00<sup>++</sup>~~  
Monday - Thursday Bookings

~~\$59.00<sup>++</sup>~~  
Friday and Sunday Bookings

~~\$63.00<sup>++</sup>~~  
Saturday Bookings

Grand Opening  
Special Rate!

**\$57.00<sup>++</sup>**  
Friday, Saturday and  
Sunday Bookings



Photo by Michael Gallitelli / Metroland Photo

 **Hilton  
Garden Inn**  
Clifton Park

exclusively by  
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at  
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