

Weddings




Hilton
GREENVILLE

EXCEPTIONAL SPACES
EXCEPTIONAL EXPERIENCES

GreenvilleNC.Hilton.com | 252.355.5000
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Our staff strives for excellence in service, quality and presentation and we will work with you to
Make your menu reflect your individual tastes and style.

Menu Items are subject to Change.

All Selections Are Subject to 21% Taxable Service Charge & 7% North Carolina Sales Tax

PLATED DINNER SELECTIONS

All Entrées are served with House Salad, Chef's Selection of Vegetable & Starch to compliment your selection,
Freshly Baked Rolls & Butter, Coffee, Decaf, & Iced Tea

Up to two menu choices may be ordered for your event, however all meals will be charged at the highest Entrée price,
and must be chosen at least 5 days prior to event.

PAN FRIED BUTTERMILK CHICKEN BREAST

With a Sweet onion & Tasso volute, Garlic Greens and a Southern Style Grit Cake

\$24 Dinner

THYME ROASTED CHICKEN BREAST

Wild Mushroom Ragout, Goat Cheese Mashed potatoes, Seasonal Vegetable Medley

\$24 Dinner

PRETZEL CRUSTED CHICKEN

Ale & Onion gravy, Baked Triple Cheese Potatoes and Sautéed Green Beans

\$24 Dinner

PAN SEARED CHICKEN BREAST

Chorizo and Roasted Root Vegetable Hash, Smoked Tomato Sauce and Spanish Greens

\$24 Dinner

BRAISED BEEF SHORT RIB (boneless)

Potatoes Lyonnaise, Wild Mushroom Jus and Roasted Seasonal Vegetable Medley

\$26 Dinner

ROASTED TENDERLOIN OF BEEF 6oz or 8oz

Herb Roasted Fingerling Potatoes and Asparagus

Market Price

FIRE & SPICE FLAT IRON STEAK

Basted with a Lusty Monk Mustard and Caramelized Onion Demi,
Creamy Home-style Whipped Potatoes and Sautéed Broccolini

\$26 Dinner

SWEET TEA BRINED PORK LOIN

Topped with a House-made Bacon Jam, Roasted Red Pepper Fried Rice, and Collards

\$26 Dinner

BROILED TILAPIA

Brushed with an Old Bay Butter, Parsley Roasted Potatoes and Charred Lemon Green Beans

\$24 Dinner

CHILI-RUBBED CRAB CAKES

Lump Crab Cakes with a Cilantro-Scallion Pesto Aioli with Sweet potato, Poblano & Grilled Onion Hash

\$29 Dinner

SWEET SOY GLAZED SALMON

With Ginger mashed Sweet Potatoes and Braised Bok Choy with Garlic Sea Salt

\$28 Dinner

UPGRADE ANY ENTRÉE TO MAKE IT A DUET:

Seared Chicken Breast **\$5** | Salmon **\$8** | (2) Jumbo Shrimp **\$7** | (2) Scallops **\$10**

Southern Fried

Southern Greens Salad

Chef's Pasta Salad

Southern Fried Chicken

Perfectly Trimmed Legs, Wings, Thighs & Breast, seasoned with Chef's Special Seasonings, then deep-fried

Down East Pulled Pork BBQ

Large cuts of Pork slowly smoked for hours, then pulled apart by hand and served in a pile

Green Beans with Ham Hocks

Baby Green Beans sautéed in Sweet & Savory Spices then paired with Country Style Ham Hocks

Hush Puppies

Potatoes Au Gratin

Chef's Seasoned Potatoes, layered with Specialty Cheeses, then Baked Golden Brown

Rolls & Butter

\$28 Dinner

Bacon Bar

A swine-centric menu

Choice of 3

Angry Bacon

a hint of cayenne | drizzle of Crown Royal Maple infused syrup

Asian Bacon

duck bacon | soy sauce | brown sugar | spices

Sweet & Savory

dark chocolate drizzled | kosher salt

Candied Bacon

Trio of Hardwood smoked Bacon

Bacon Mac & Cheese

creamy | cheesy | crispy salty bacon

All wrapped Up

Pork Tenderloin | Applewood Smoked **Chef attended carving station

Get in my Pork Belly

crispy | Hakka-style | petite roll | Sirach Slaw **Chef Attended

Chopped Bib Lettuce, Tomato, Gorgonzola, Apple Wood Smoked Bacon, Pickled Red Onion, Pecans

Green Beans with a warm bacon vinaigrette

\$35 Dinner

Latin Fusion

Caesar Salad | Romaine | piquillo peppers | red onions | chipotle Caesar Dressing
Carne Asada | Grilled Skirt Steak | Cumin | Mexican Oregano | Chipotle spices | Chimichurri Sauce
Tequila | Mustard-Glazed | Chicken

Accompaniments

Hard and Soft Taco Shells

Topping Selection: Queso Fresco | Charred Jalapenos | Cilantro | Fresh Guacamole | Sour Cream | Limes | Pico de Gallo | Shredded Cheese

Latin Shrimp and Grits **Chef attended

Adobo-rubbed shrimp | Chorizo sausage | Sofrito | Roasted corn grits

Poblano | Au Gratin Potatoes | Manchego Cheese

Jalapeno | Cheese | Corn Bread | Roasted Pepper and Bacon Jam

\$35 Dinner

BACKYARD BBQ

Build your own Char Grilled Hamburgers, Cheeseburgers, and Hot Dogs

And Veggie Burgers (upon request only)

BBQ Grilled Chicken Breast

Accompaniments Include

Sautéed Mushrooms, Caramelized Onions, Roasted Garlic Aioli, Bacon Bits, "Special Sauce,"

Lettuce, Arugula, Tomato, Onion, Pickles, Ketchup, Spicy Mustard

BBQ Grilled Chicken Breast

Loaded Potato Salad

Mixed Green & Vegetable Salad

Smoked Gouda Mac-n-Cheese

\$31 Dinner

buon appetito!

Classic Caesar Salad

Fresh hearts of Romaine tossed with Homemade Herbed Croutons, Parmesan Cheese, and a House Sade Caesar Dressing,

Drizzled with Balsamic Reduction

Chophouse Salad

Garden Greens, Tomatoes, Cucumbers, Red Onions, Shredded Carrots, served with Assorted Dressings

Caprese Chicken

Pan Seared Chicken Breast topped with fire roasted tomatoes, basil and mozzarella cheese

Saucy Italian Noodles

Spicy Italian Sausage, Tomatoes and Caramelized Onions and Peppers with Fresh Basil pesto

Penne Beef Ragu

The ultimate Italian Comfort Food Slow Roasted Braised Beef in a Pecorino Cheese & Vodka Cream sauce

Tuscan Vegetable Medley

Seasonal Veggies Sautéed & Seasoned with Freshly Roasted Garlic, Italian Seasonings, & Extra Virgin Olive Oil

Italian Roasted Garlic & Parmesan Potatoes

Garlic Bread Sticks & Focaccia Bread

\$31 Dinner

CREATE YOUR OWN BUFFET

Who knows your guests better than you? Select your menu from the following pages along with freshly Baked Bread, Coffee, Tea, Decaf & you have designed the menu your guests will absolutely enjoy! Your Catering Sales Manager is always ready to help with suggestions and recommendations that will best suit your needs.

A Minimum of Twenty People is required for all Buffets.

If Attendance is below forty guests, an additional \$100 production charge per meal will apply.

Dinner Buffets

Two-Entrée Dinner Buffet

Choice of Two Salads

Select Two Entrees

One Vegetable

One Starch

\$28 per person

Three-Entrée Dinner Buffet

Choice of Two Salads

Select Three Entrees

One Vegetable

One Starch

\$31 per person

**All Buffets come complete with Freshly Baked Rolls & Butter,
Freshly Brewed Ice Tea, Coffee & Decaf**

Add an Additional Entrée for **\$5 per person**

Add an Additional Salad, Starch, or Vegetable for an additional **\$2 per person**

BUFFET ITEMS

The following are some of our more popular items. We can also customize any item to meet special dietary or individual needs.
Our Catering & Sales Managers are fully versed in pairing our meal packages with your
Event to maximize your guest's impression.

Salads

Tossed Mixed Greens
Classic Caesar Salad
Potato Salad
Spinach Salad
Tomato & Mozzarella
Tortellini Pasta Salad

Chicken Entrées

Fajita Chicken Pasta
Chicken Marsala
Sesame Chicken
Chicken Pomodoro
Fried Chicken **(Bone In)**
Grilled Or Oven Roasted Chicken **(Bone In)**

Beef Entrées

Beef Tenderloin * **additional fee**
Sirloin Steak Tips with Peppercorn Glaze over Rice
Ginger & Soy Grilled Flank Steak
Roast Beef with a Madeira Sauce
New England Pot Roast

Seafood Entrées

Broiled Tilapia
Shrimp & Grits
Shrimp Fra Diabolo
Teriyaki Salmon ***market price**
Stuffed Flounder ***market price**

Pasta Entrées

Penne Marinara with Garlic, Basil, & Mozzarella
Baked Three Cheese Ziti
Pasta Alfredo (add chicken)
Vegetarian Lasagna
Lasagna with Meat Sauce

Pork Entrées

Pork Dijonnaise
Barbecue Pork Ribs
Pork Loin with Apple Cider Butter
Pulled Pork BBQ

Vegetables

Green Beans Almandine
Green Beans with Garlic Lemon & Chili
Broccoli Casserole Au Gratin
Sautéed Vegetable Medley
Sautéed Broccoli
Green Beans with Smoked Ham
Cape Cod Blend

Starches

Roasted Baby Red Bliss Potatoes
Rice Pilaf
Garlic Mashed Potatoes
Yams
Scalloped Potatoes

RECEPTION PACKAGES

A Minimum of Forty People is required for Reception Packages and Action Stations.
Please add an additional \$100 Production Charge for Groups Under Forty
Served for 1 hour

The Diamond Reception Package

Two Hot Hors d'Oeuvres
Two Cold Hors d'Oeuvres
One-Display Hors d'Oeuvres
One Action Station
\$30 per person

Glennon Package

Two Hot Hors d'Oeuvres
Two Cold Hors d'Oeuvres
Two Display Hors d'Oeuvres
Two Action Stations
\$35 per person

Cocktail Hour

** Added to Existing Reception Package or Dinner
** Replenished for 45 min and
Butlered for 1 hour
Choice of 4 items
\$10 per person

Please see your sales manager if you would like pricing by the piece
Below pricing is per person

Chilled Hors d'Oeuvres Selections

Asparagus Tips with Gouda in Prosciutto	\$3	Antipasto Skewers	\$4
Shrimp & Herb Cheese on Baguette*	\$3	Chilled Gulf Shrimp Cocktail*	\$8
Fresh Fruit Kabobs	\$4	Beef Capriccio Baguette	\$3
Chicken Salad Tartlet	\$3	California Rolls*	\$8

Warm Hors D' Oeuvres Selections

Mini Maryland Crab Cakes*	\$6	Beef Wellington	\$4
Sea Scallops wrapped in Bacon*	\$6	Fig & Mascarpone in Filo	\$5
Classic Mini Quiche	\$3	Beer battered Shrimp, Firecracker Sauce	\$4
Coconut Shrimp*	\$6	Pear & Brie En Croute	\$4
Bacon Wrapped Jumbo Shrimp*	\$6	Kielbasa skewer, honey mustard	\$4
Shrimp & Grits Crisp*	\$4	Pimento cheese & Candied bacon crostini	\$4
Chicken Tenders	\$3	Assorted Bruschetta	\$3
Pork Belly Mango, BBQ Sauce	\$5	Vegetable Egg Rolls	\$3
Mini Chicken Cordon Bleu	\$3	Mac and Cheese Bites	\$3
Sesame Chicken	\$3	Spicy Jelly Meatballs	\$3
Smoked Chicken Quesadilla	\$3	Crispy Asparagus & Gouda in Filo	\$3
Caramel Apple & Goat Cheese In Filo	\$4	Fig & Goat Cheese Filo	\$4
Teriyaki Beef or Chicken Skewers	\$4	Grit Cakes with Aioli Sauce	\$3
Cocktail Franks En Croute	\$3	Grit Cakes with Aioli Sauce	\$3
Spanakopita	\$3		

RECEPTIONS

A Minimum of Forty People is required for Reception Packages and Action Stations.

Minimum of 25 people

Please add an additional \$100 Production Charge for Groups Under Forty.

Items listed below must be added to an existing reception package or dinner.

Hors D' Oeuvres Displays

Domestic & International Cheese & Cracker Display

An artistic presentation of select imported and domestic cheeses from some of the world's finest Cheese makers garnished with fresh berries, grapes, assorted crackers and sliced French bread baguettes

\$8 per person if sold individually

Farmer's Market Crudités

Fresh and colorful, this station offers an innovative take on the traditional concept of Crudités. Vertical arrays of stacked Raw Veggies to include Petite Corn, Broccoli Spears, Squashes, Cucumbers, Colorful Peppers, and Chef's Selection of Seasonal Vegetables

\$4 per person if sold individually

Sliced Seasonal Fruits & Melons

An array of Seasonal Sliced Fruits & Melons served with Homemade Honey Yogurt Dip

\$5 per person if sold individually

Italian Antipasto Display

Assortment of Italian Meats, Roasted Peppers, Olives, Citrus Marinated Artichokes, Marinated Mozzarella with Sun-Dried Tomato Pesto, Marinated Mushrooms, Stuffed Peppers, Assorted Imported Cheeses, Fire Roasted Tomatoes and Assorted Breads

\$12 per person if sold individually (\$4 upcharge if in reception package)

Spinach & Bacon Dip

Freshly Sautéed Spinach & Applewood Smoked Bacon, blended with three Italian Specialty Cheeses, Served with Homemade Tortilla Chips.

\$4 per person if sold individually

Grilled Vegetable Platter

Marinated Seasonal Vegetables to include but not limited to Asparagus, Yellow Squash, Zucchini, Red Onion, Portabella Mushrooms and Peppers grilled to perfection then drizzled with a Balsamic Reduction and dusted with Basil and Oregano

\$4 per person if sold individually

Chef's Crab Dip

Lump & Snow Crabmeat blended to perfection with Scallions, Italian herbs & Specialty Cheeses, Served with Toasted Pita Points

\$6 per person if sold individually

Homemade Pimento Cheese Dip

Blend of Cheeses and Roasted Pimentos with Assorted Crackers and French Bread Baguettes

\$4 per person if sold individually

Buffalo Chicken Dip

Tangy, Creamy Dip that tastes just like Buffalo Chicken Wings

Slow Roasted Pulled Chicken mixed with a blend of Cheeses and our Homemade Buffalo Sauce Served with Homemade Tortilla and Kettle Cooked Potato Chips, Celery Sticks and Carrot Sticks

\$5 per person if sold individually

RECEPTIONS

A Minimum of Forty People is required for Reception Packages and Action Stations.
Please add an additional \$100 Production Charge for Groups Under Forty
Items listed below must be added to an existing reception package or dinner.

ACTION STATIONS

The Butcher Shop

All Carving Stations are hand carved by one of our Chef's and served with Assorted Artisan Breads & Rolls,
Horseradish Cream Sauce, Herbed Mayo, and Dijon Mustard

Roast Pork Loin

\$6 per person if sold individually

Herb Roasted Turkey Breast

\$7 per person if sold individually

Cognac and Grain Rubbed Prime Rib of Beef

Market Price per person

**Inquire with sales manager for pricing to be
included in package**

Honey Glazed Ham w/ Brown Sugar

\$7 per person if sold individually

Roast Beef

\$7 per person if sold individually

Bacon Wrapped Beef Tenderloin

Market Price per person

**Inquire with sales manager for pricing to be
included in package**

Carving Station Add-On's (not included with packages) \$3 per side
Smashed Potatoes, Herb Roasted Potatoes, Wild Forged Mushroom Gravy

PASTABILITIES.....

Chef Attendant optional

CHOOSE TWO: Cheese Tortellini, Penne, Fusilli, Orzo or Orecchiette.

CHOOSE TWO: Marinara, Alfredo, Pesto, Sun Dried Tomato Basil, Carbonara, and Curry Coconut Sauce.

Includes Parmesan Cheese, Peppers and Garlic Bread

Choose up to 2 items per pasta

Add Sliced Mushrooms, Pepperoni, Italian Sausage, Peppers, Broccoli Florets, Chopped Onions, Garlic & Focaccia Breads.

\$10 per person if sold individually

Add Grilled Chicken **\$4 per person** Sautéed Scallops **\$8 per person** Sautéed Shrimp **\$6 per person**

Carolina Shrimp & Grits

Chef Attendant Optional

A Carolina favorite that can be served for breakfast, lunch, or dinner. These grits are filled with Cheddar Cheese,
Plump Sautéed Shrimp, Andouille Sausage, Crisp Bacon, Garlic, Green Onion and a dash of Tabasco.

\$12 per person if sold individually

Fajita Station

Chef Attendant Optional

Grilled and Seasoned Chicken & Beef served with Cheddar and Jack Cheeses, Peppers, Onions,
Sour Cream, Guacamole, Pico de Gallo, Served with Tortillas

\$13 per person if sold individually

\$4.00 up charge if included in reception package

Along came a Slider Station

Choose 2

Meatballs, Chicken (grilled or fried), Hamburger Patty, Pulled Pork & Braised Beef

Accompaniments

Sliced Rolls, Caramelized Onions, Crispy Onions, Sautéed Mushrooms, Fried Pickles, Brown Sugar Applewood Bacon,
Chipotle Ketchup, Dijon Mustard, and Blue Cheese & Bacon Aioli

\$14 per person if sold individually

\$5.00 up charge if included in reception package

Substitute Shrimp or Crab Cakes **\$5 per person**

Additional Items \$4 each

***Chef Fees are \$100 per Chef Attendant / We require One Chef per 50-75 people
All prices are per person.***

Cocktail Packages

Prices Do Not Include Bartender Fee. Host Bars are Subject to Tax & Service Charge. Cash Bar Prices Include Tax, Bartender Fees: \$100.00 per bartender based on one Bartender per 100 guests on Cash Bars and one bartender per 75 guests on Hosted Bars

Host Bar (per drink)

House Brand Cocktail	\$5.00
Premium Brand Cocktail	\$6.00
Imported Cordials	\$7.50
Domestic Beer	\$3.75
Imported/Premium Beer	\$4.25
Non-Alcoholic Beer	\$2.75
House Wine	\$5.00
Soft Drink	\$2.00
Mineral Water	\$2.00

Cash Bar (per drink)

House Brand Cocktail	\$5.50
Premium Brand Cocktail	\$6.50
Imported Cordials	\$8.50
Domestic Beer	\$4.00
Imported/Premium Beer	\$4.50
Non-Alcoholic Beer	\$3.00
House Wine	\$5.25
Soft Drink	\$2.50
Mineral Water	\$2.25

Host Bar

(Per person, per hour, three hour minimum)

House Brands:

- \$12.00 per person for the first hour
- \$8.00 per person for the second hour
- \$5.00 per person for each additional hour

Premium Brands:

- \$15.00 per person for the first hour
- \$10.00 per person for the second hour
- \$8.00 per person for each additional hour

Beer, Wine, & Soft Drink Display

Unlimited Beer, Wine & Soda:

\$10.00 per Person, Per Hour

Attendant required- \$75.00 attendant fee

Two Hour Minimum

\$7.00 per hour for every additional hour

Non-Alcoholic Sparkling

(Per Bottle)

Non-Alcoholic Champagne

\$18.00

Sparkling Grape Juice

\$12.00

House Wines

(Per Bottle)

House Chardonnay \$22.00

House Merlot \$22.00

House White Zinfandel \$22.00

House Champagne \$20.00