



**Hilton**  
ALBANY

**SILVER CUSTOMIZED PACKAGE \$90.00 PER PERSON**

PACKAGE INCLUDES 1 HOUR OF OPEN BAR DURING RECEPTION  
AND 4 HOURS OF BEER, WINE AND SOFT DRINKS

**INCLUDES THREE COLD DISPLAYS**

INTERNATIONAL CHEESEBOARD

IMPORTED AND DOMESTIC CHEESES SERVED WITH ASSORTED CRACKERS, FLATBREADS AND FRUIT

FRESH GARDEN CRUDITÉS

ASSORTED FRESH VEGETABLES DISPLAYED WITH RANCH AND SPINACH DIPPING SAUCES

MEDITERRANEAN BRUSCHETTA

NAAN BREADS, BASIL TOMATO BRUSCHETTA, OLIVES, WHIPPED LEMON MINT GOAT CHEESE,  
AND MARINATED BABY MUSHROOMS

BUTLER PASSED HORS D' OEUVRES:

ASPARAGUS & ASIAGO

ASSORTED MINI QUICHES

SCALLOPS IN BACON

MINI BEEF WELLINGTON WITH HORSERADISH CREAM SAUCE

SPANIKOPITA

**CHOICE OF ONE APPETIZER**

TORTELLINI, ROASTED TOMATO AND SPINACH, TOSSED IN KALE PESTO.

-OR-

CHILLED "CASSOULET"

SLOW ROASTED TOMATO, GARBANZO BEANS, FRESH MINT, RED ONION, EXTRA VIRGIN OLIVE OIL

**CHOICE OF ONE SALAD**

CLASSIC CAESAR SALAD

CRISP ROMAINE WITH GARLIC CROUTONS, SHAVED PARMESAN AND CRACKED BLACK PEPPER

-OR-

MIXED FIELD GREENS

GRAPE TOMATOES, SLICED CUCUMBERS, SHREDDED CARROTS WITH ITALIAN VINAIGRETTE

-OR-

CHOPPED SALAD

CHOPPED ROMAINE, CAPERS, RADISH, SPROUTS, GRAPE TOMATO, RED ONION, AND CUCUMBER  
WITH GREEK FETA VINAIGRETTE DRESSING

Prices based on per person unless otherwise indicated. Minimum guarantee of 100 guests required  
All food and beverage subject to 22% Service Fee and 8% Sales Tax



# Hilton

ALBANY

## PLATED DINNER ENTREES

### CHOICE OF THREE

ROSEMARY MARINATED HALF CHICKEN  
NATURAL JUS

CHICKEN PROVENCAL  
WITH A POMODORO CAPER SAUCE

HANGAR STEAK  
WITH GORGONZOLA BECHAMEL

GRILLED SALMON  
WITH A BOURBON GLAZE

BAKED SOLE  
WITH A LEMON THYME CREAM SAUCE

STUFFED BELL PEPPER  
WILD RICE, SWISS CHARD, MUSHROOM WITH A POMODORO COULIS

CHEF'S SELECTION OF SEASONAL ACCOMPANIMENTS

BASKETS OF WHOLE WHEAT, HERB AND SOURDOUGH ROLLS WITH BUTTER

### DESSERT

CUSTOMIZED WEDDING CAKE BY J&S WATKINS

FRESHLY BREWED REGULAR, DECAFFEINATED COFFEES AND HOT TEAS