

Hilton East Brunswick Hotel

3 Tower Center Blvd. East Brunswick NJ 08816 732 828-2000

Event Menus 2013



BREAKFAST



The All American Buffet

- Fruit Yogurts with Granola, Cold Cereal with Milk, Bananas and Raisins
- Scrambled Eggs
- Crisp Smoked Bacon, Golden Sausage Links
- Sautéed Breakfast Potatoes
- Fresh Fruit & Berries
- Freshly Baked Buttery Croissants, Danish and Muffins, sliced Breakfast Breads
- Butter and Preserves

***All Prices are per person and do not include tax and service charges**

The Garden State Buffet

Fruit Yogurts with Granola, Cold Cereals with Milk, Bananas and Raisins

Scrambled Eggs and Chives on the side

Crisp Smoked Bacon, Grilled Virginia Ham

Steel Cut Oatmeal with Brown Sugar and Raisins

Home Fried Potatoes with Sautéed Onions

Fresh Fruit & Berries

Freshly Baked Croissants, Danish and Muffins, Sliced Bread with Butter and Preserves

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Additional Buffet Selections

- **French Toast**
 - Thick Slices of Bread Dipped in Egg Batter then Grilled and Served with Warm Maple Syrup
- **Omelets Made to Order**
 - A Selection of Fillings to Include: Cheddar, Ham, Mushrooms, Onions, Bell Peppers and Tomatoes
- **Smoked Salmon Display**
 - Cream Cheese, Mini Bagels, Diced Bermuda
 - Onions, Capers and Lemon Wedges

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2013 Continental Breakfast Selection

- **Breakfast Express**
- Chilled Fresh Juice, Sliced Fruits, & Berries, Freshly Baked Buttery Croissants, Danish and Muffins with Butter and Preserves, Regular and Decaffeinated Coffee and a Selection of Tea

- **The Bagel Breakfast**
- Chilled Fresh Juice, Assorted Bagels Served with Regular, Light and Flavored Cream Cheese, Fruits, & Berries, Assorted Fruit Yogurts and Granola, Regular, Decaffeinated Coffee and a Selection of Tea

- **Corporate Continental**
- Chilled Fresh Juice, Fruits, & Berries, Fruit Yogurts and Granola, Assorted Cold Cereals with Milk, Bananas and Raisins, assorted Bagels with Regular, Light and Flavored Cream Cheeses, Freshly Baked Buttery Croissants, Danish and Muffins with Butter and Preserves, Regular and Decaffeinated Coffee and a Selection of Teas

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Continental Breakfast Enhancers



- **Cinnamon Pecan Rolls**
 - Warm, Sticky and Delicious Served in a Basket
- **Ham and Cheese Croissants**
 - Thinly Sliced Ham & Melted Cheddar on Buttery Croissants
- **Breakfast Biscuits**
 - Soft Buttermilk Biscuits with a Scrambled Eggs & Chives
- **Assorted English Scones**
 - Fresh Baked and Served with Strawberry Jam
 -
- **Hard Boiled Eggs**
 - Peeled and ready to eat, a good source of protein
- **Sweet Doughnut Assortment**
- **Platter of Smoked Salmon**
 - Smoked Salmon, Capers, Red Onions and Chopped Egg Garnish
- **European Breakfast Platter**
 - Charcuterie of Cured Meats and Hard Cheeses

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BREAKS



- **Cookies & Milk**
- Assorted Freshly Baked Cookies
- Goopy Chocolate Brownies
- Iced Cold 2% & Skim Milk
- Assorted Soft Drinks & Water
- Coffee & Gourmet Teas

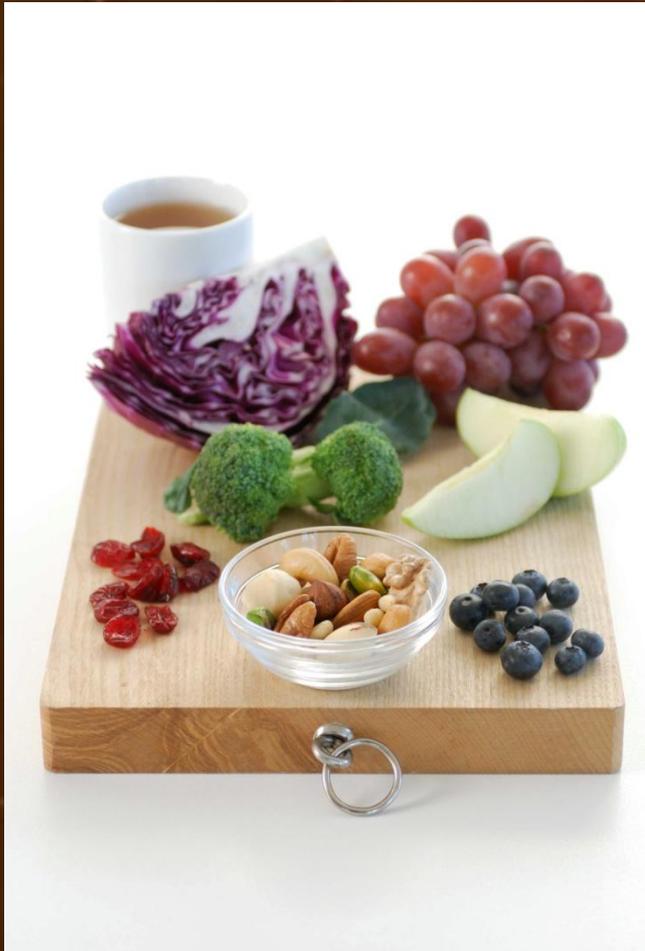
- **Stadium Break**
- Peanuts & Popcorn
- Warm New York Style Soft Pretzels with Spicy Mustard
- Cracker Jacks
- Mini Hot Dogs
- Root Beer & Lemonade
- Assorted Soft Drinks & Water
- Coffee & Gourmet Teas

- **The Big Chill**
- Assorted Ice Cream Bars
- Frozen Fruit Bars
- Ice Cream Sandwiches
- Assorted Soft Drinks & Bottled Water
- Coffee & Gourmet Teas

- **Movie Theater Break**
- Pop Corn
- Assorted Large Candy Bars
- Twizzlers Licorice
- Nachos with Warm Cheese Sauce
- Assorted Soft Drinks & Bottled Water
- Coffee & Gourmet Teas

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Healthy Breaks



- **Revive Break**
- Grilled Veggie Platter
- Baba Ghanoush & Hummus with Crisp Pita Chips
- Mixed Nuts
- Flat & Sparkling Waters
- Assorted Soft Drinks
- Coffee & Gourmet Teas

- **The Healthy Choice**
- An Assortment of Fruit Yogurts
- Sliced Fresh Fruit
- Whole Bananas & Granola Bars
- Flat & Sparkling Waters
- Assorted Soft Drinks
- Coffee & Gourmet Teas

- **The Protein Break**
- Assorted Hard Cheeses
- Slim Jims
- Spicy Almonds & Pistachios
- Yogurt Covered Raisins
- Soy Crisps & Rice Cakes
- Peanut Butter
- Assorted Soft Drinks
- Coffee & Gourmet Teas

- **The Farmers Market**
- Artisan Cheeses
- Grapes & Berries
- Gourmet Crackers and French Bread
- Fresh Garden Crudities Buttermilk Ranch Dipping Sauce
- Assorted Soft Drinks
- Coffee & Gourmet Teas

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LUNCH BUFFETS

•Carver Buffet

- Steakhouse Wedge Salad with Blue Cheese Dressing
- Celigine and Tomato Salad
- Seasonal Vegetable Salad with Lemon Thyme
- Sliced Angus Strip Loin with Horseradish Mayo
- Grilled Herb Chicken with Pesto Mayo
- Coriander Crusted Salmon with Cucumber Riata
- Grilled Balsamic Portabellas
- Mini French Pastries and Mousse duets
- Brewed Regular, Decaffeinated Coffee and Assorted Teas

•NY Deli Buffet

- Tossed Mixed Greens, Tomatoes, Crumbled Blue Cheese , Garlic Croutons with Balsamic Vinaigrette and Blue Cheese Dressing
- Marinated Cucumber & Tomato Salad in Fresh Dill Vinaigrette
- Roast Beef, Smoked Turkey Breast, Corned Beef and Pastrami
- Sliced Swiss and Provolone Cheese
- Sliced Tomatoes and Marinated Olive Platter
- Coleslaw
- Stone Ground Mustard and Mayo
- Dill Pickles
- Marble Rye, Multi Grain Bread, Kaiser Rolls
- Black and White cookies
- Mini Cheesecakes



More LUNCH



- **Taste of Italy**

- Garlic Bread and Olive and Onion Focaccia
- Caesar Salad
- Beefsteak Tomato, Prosciutto, Mozzarella and Basil
- Asiago Crusted Chicken Pomodoro
- Porcini Beef Medallion
- Spinach Penne, Arugula, Cannelini Beans, Red Peppers and Roasted Tomatoes
- Tiramisu and Lemoncello Panna Cotta
- Brewed Regular, Decaffeinated Coffee and Assorted Teas

- **Asian Accents**

- Mixed Greens with Mandarine Oranges, Shredded Carrots, Cucumbers and Toasted Almonds with Sesame Dressing
- Asian Chicken Napa Cabbage, Edamame and Cucumber Salad
- Asian Barbecue Pork
- Mongolian Beef
- Tofu Stir-Fry Lo Mein
- Coconut Curry Vegetables
- Mango Panna Cotta and Jasmine Rice Pudding
- Brewed Regular, Decaffeinated Coffee and Assorted Teas

- **Healthy Heart**

- Multigrain Dinner Rolls
- Bibb, Radicchio, and Spinach Salad
- Tear Drop Tomatoes, Cucumbers, Red Onions and Carrots with Lo Fat Ranch Dressing
- Tabbouleh
- Maple Ginger Salmon
- Steamed Jasmine Rice
- Citrus Grilled Chicken with Mango Salsa
- Roasted Vegetables, White Beans, Tomato and Feta
- Berries Romanoff with Greek Yogurt, Brown Sugar, and Cinnamon
- Baklava
- Brewed Regular, Decaffeinated Coffee and Assorted Teas

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More LUNCH

- **Sustainable Eco-Bufferet**
- Organic Field Greens, Cucumbers, Roasted Beets, Red Walnuts and Herb Vinaigrette
- Heirloom Tomato and Feta
- Free Range Chicken Brunswick Stew
- Pistachio Crusted Striped Bass with Organic Red Quinoa, Shitake Mushrooms and Wilted Swiss Chard
- Haricot Verts, Goat cheese and Sherry Vinegar
- Apple Strudel and Berry Crumble
- Brewed Regular, Decaffeinated Coffee and Assorted Teas

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SANDWICHES



- **Gourmet Sandwich Display**
- **(Please select three of the following sandwiches)**
-
- Turkey and Manchego Cheese with Chipotle Mayonnaise Sourdough Baguette
- Roast beef with Caramelized Red Onion Horseradish Mayonnaise on Pretzel Bread
- Grilled Cilantro Chicken Red Onion Tomato with Avocado Lime Dressing
- Wrapped in a Whole Wheat Tortilla
- Mozzarella Prosciutto and Red Pepper with Balsamic Glaze on Semolina Bread
- Italian Hero Salami, Cappicola Ham, Provolone and Olive Tapenade on a Cibatta
- Portabella, Spinach and Eggplant with Red Pepper Hummus Wrap
- Mixed Greens, Cucumber, Tomato and Julienne Carrot served with Vinaigrette and Ranch dressing
- Orzo Pasta Roasted Eggplant, Tomato and Arugula Salad
- Cupcakes and Brownies
- Brewed Regular, Decaffeinated Coffee and Assorted Teas

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Plated Lunch

Appetizers *(Choose One)*

Classic Caesar Salad - Parmigiano Reggiano, Toasted Croutons & Creamy Caesar Dressing

Bibb Frisee - Bibb, Frisee, Endive, Asparagus with Lemon Basil Vinaigrette

Poached Salmon Quinoa Salad- with Cucumber Riata

Insalata Mista - Baby Arugula, Roasted Tomato, Kalamata Olives, Shaved Ricotta Salata & White Balsamic Dressing

Plated Entrees

All Dinners are Served with Assorted dinner rolls, Freshly Brewed Coffee and a Selection of Teas



Entrees *(choose one)*

Seared Salmon - Red Quinoa, Braised Spinach and Julienne Vegetables with a Roasted Tomato Sauce

Seared French Cut Chicken- Corn Bread Waffle, Braised Swiss Chard and Maple Chicken Jus

Center Cut Sirloin Steak – Fingerling Potato and Mushroom Hash and Baby Carrots

Berkshire Pork Loin – Cranberry Wild Rice, Cider and Braised Cabbage

Pan Seared Ruby Red Trout – Pistachio Bulgur Wheat and Asparagus

Beef Medallions – Dijon Peppercorn Sauce with Potato Puree, Haricot Verts and Pearl Onions

All Entrees include Bread Service; Freshly Brewed Coffee and a Selection of Teas

Continued Plated Lunch

Desserts *(choose one)*

Fruit Tart

Caramel Apple Crumble

Chocolate Opera Cake

Angel Food Berry Trifle



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Plated Dinner Selections

All Dinners are Served with Assorted dinner rolls, Freshly Brewed Coffee and a Selection of Teas

Salads

Goat Cheese and Beet Salad – Mixed Greens, Frisse, Roasted Beets, Spiced Walnuts and Crumbled Goat Cheese, Port Wine Dressing

Insalata Mista - Arugula, Kalamata Olives, Roasted Tomato, Shaved Ricotta Salata, White Balsamic Vinaigrette

Romaine Wedge – Romaine with Radicchio, Roasted Artichokes, Shaved Parmesan, White Anchovy and Peppercream Dressing

Caesar Salad - Romaine lettuce, shaved Parmesan, Garlic Croutons, Traditional Caesar Dressing

Appetizers

Caponata and Polenta Timbale- Eggplant, Zucchini and Stewed Tomatoes stacked on a Polenta Cake with Micro Greens, Goat Cheese and Basil Oil

Wild Mushroom, Goat Cheese, Short Rib Cannelloni – Filled Pasta with Braised Beef, Wild Mushrooms, and Goat Cheese with a Red Wine Demi Glace

Tomato Mozzarella – Shingle Layers of Tomato and Mozzarella topped with crispy Pancetta, Micro Basil and Black Lava Salt

Plated Dinners (cont.)

Entrees

Thyme and Garlic Brined French Cut Chicken Breast – with maple chicken jus, roasted sweet potatoes, haricot verts and pearl Onions

Coriander Crusted Salmon Filet - with red quinoa, braised swiss chard, shitake mushrooms and cucumber riata

Pan Seared Market Cod– gigante beans, pancetta and arugula with roasted tomato fume and basil oil

Pistachio Crusted Lamb – yukon potatoes and mushroom hash with roasted beets

Roasted Sirloin of Beef– Wild mushroom melange, potato and cerliac puree

Gorgonzola Crusted Filet Mignon– potato au gratin with roasted brussel sprouts and carrots



Sweet Endings...

Desserts

Fresh Berries Pavlova

Triple berry Crème Brulee

NY Cheesecake

Chocolate Hazelnut Purse

Chocolate Mirror Cake

Tres Leches

- *Or Let our Chef Create Something Memorable
for your Event*

One Hour Deluxe Hors d'Oeuvre Reception

Cold Canapés (Select 2)

Meat

- Beef Tenderloin with Horseradish on Baguette
- Proscuitto Wrapped Asparagus
- Smoked Turkey with Mango Chutney
- Filet Mignon a Plantain
- Smoked Duck on Cranberry Bread

Seafood

- Seared Ahi Tuna on Cornbread
- California & Spicy Tuna Rolls
- Lobster Medallion on Cucumber
- Smoked Salmon Pinwheel
- Seared Scallop with Roasted Pepper

Vegetarian

- Vegetable Sushi
- Brie, Almond and Poached Pear
- Mozzarella, Sundried Tomato with Pesto Cream
- Fig & Bleu Cheese Mousse

Hot Selections (Select 4)

Meat

- Mini Chicken Cordon Bleu
- Mini Beef Wellington (also in Chicken)
- Cocktail Franks in Puff Pastry
- Chicken Quesadilla
- BBQ Pork Biscuit (also in Chicken)
- Sesame Chicken Strips
- Mini Sliders
- Chicken on a Sugar Cane Stick
- Beef Empanada (also Chicken)
- Chicken Tikka

Seafood

- Shrimp Chopstick
- Mini Crab Cake
- Coconut Lobster Tail (or shrimp)
- Smoked Salmon Mini Quiche
- Smoked Salmon & Asparagus in Filo

Vegetarian

- Vegetable Samosa
- Quiche Florentine
- Mini Cheese Calzone
- Roasted Onion Tartlet
- Pear & Almond Brie
- Wild Mushroom Tart

*Prices are based on a 8 pieces per person with
a Minimum of 25 people per 1 hour -- 25*

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Dinner Buffets

Tuscany

Baby Romaine, Roasted Tomato, Pearline Mozzarella, Balsamic Vinagrette
Farfalle and Eggplant, Calvo Nero and Ricotta Salada
Ricotta and Roasted Vegetable Flatbread

Entrée

Bronzini with Gigante Beans and Tomato Fume
Porcini Grilled Chicken and Farro with Fennel and Arugula
Chianti Braised Beef Short Ribs with Palenta and Vegetable Ragu

Dessert

Chocolate Cappuccino Pot de Creme
Cannolis

Fresh Brewed Regular and Decaffeinated Coffees
Assorted International Teas

Dinner Buffets

Sustainable Eco - Buffet

Arcadian Harvest Greens, Cherry Tomatoes, Red Onions and White Balsamic Vinaigrette
Heirloom Tomato Galette
Organic Red Quinoa, Spinach and Spring Vegetables

Entrees

Murrays Free Range Chicken Tarragon and Pearl Onions
Berkshire Roasted Pork Loin with Cider Braised Cabbage
Loch Duart Salmon with coriander Crust and Citrus Buerre Blanc

Dessert

Chocolate Goat Cheese Panna Cotta and Fresh Berry Compote
Apple Crostada



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Dinner Buffets

Seasonal Harvest

Mixed Greens, Beets and Goat Cheese Salad with Port Wine Vinaigrette
Asparagus and Citrus Segments and Frisee

Entree

Grilled chicken Morel Mushrooms and Thyme Jus
Braised Leg of Lamb and Pearl Barley
Roasted Sweet Potatoes, Swiss Chard and Carmelized Red Onions

Desserts

Strawberry Rhubarb Crumble
Lemon Tart
Freshly Brewed Regular and Decaffeinated Coffees,
Assorted International Teas

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Dinner Buffets

Healthy Bounty

Mixed Greens, Avocado, Olives and Red Onions with Lemon Basil Vinaigrette
Quinoa and Asparagus Salad
Cucumber, Lentil and Bulgur Salad

Entree

Chipotle Chicken Breast and Roasted Corn and Tomatillo Salsa
Baked Cod with Blood Orange Caper Relish
Mediterranean Faro Eggplant and Zucchini
Spinach Penne with Turkey and Portabella Bolognese

Desserts

Angel Food and Berry Trifle
Flavored Yogurt Smoothies
Freshly Brewed Regular and Decaffeinated Coffees,
Assorted International Teas

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Dinner Buffets

Asian Influence

Hot and Sour Soup

Asian Mixed Greens with Enoki Mushrooms, Shredded cucumbers and Yuza Dressing

Edamame, Bok Choy and Peanut Noodles

Steamed Vegetarian Dumplings

Entree

Mongolian Beef and Broccoli

Mandarin Chicken and Vegetables

Asian Vegetables and Tofu

Desserts

Yuzu Crème Brulee

Coconut Mango Dacquoise

Freshly Brewed Regular and Decaffeinated Coffees,

Assorted International Teas



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BEVERAGE

BEER

- LAGER
- ALE
- PORTER
- STOUT

WINE

- CHAMPAGNE
- CHARDONNAY
- SAUVIGNON
BLANC
- PINOT GRIGIO
- CABERNET
- MERLOT
- PINOT NOIR
- MALBAC
- SHIRAZ
- ZINFANDEL
- PORT

SPIRITS

- VODKA
- GIN
- SCOTCH
- BOURBON
- TEQUILA
- RUM
- COGNAC
- WHISKEY



Host Sponsored Bar

An Open Bar Charged by the Hour ~ \$95.00 Fee Per Bartender



First Hour

Each Additional Hour

Call Brands

\$15.00 Per Person

\$7.50 Per Person

Premium Brands

\$18 Per Person

\$9.00 Per Person

Ultra Premium Brands

\$20.00 Per Person

\$10.00 Per Person

23% Service Charge & 7% NJ Sales Tax Will Apply

Limited Bar

Hosted or Charged on Consumption ~ \$95.00 Fee Per Bartender



First Hour

\$12 Per Person

Each Additional Hour

\$6 Per Person

Selection of House Wines and Imported and Domestic Beers

23% Service Charge & 7% NJ Sales Tax Will Apply

Consumption Bar

Charged by the Glass or Bottle ~ \$95.00 Fee Per Bartender

Call Brands	\$9 each
Premium Brands	\$10 each
Ultra Premium Brands	\$12 each
Wine (House)	\$32 per bottle
Cordials/Cognacs (Call Brand)	\$12 each
Imported Beer	\$6.50 each
Domestic Beer	\$6 each
Soft Drinks, Juices, Waters	\$3 each

23% Service Charge & 7% NJ Sales Tax Will Apply

