

HILTON DAYTONA BEACH OCEANFRONT RESORT



Hilton

DAYTONA BEACH RESORT/
OCEAN WALK VILLAGE

BREAKFAST CONTINENTAL

1 ½ Hours of Buffet Service.

Add a \$ 100.00 Service Fee for any guarantee of fewer than 20 guests.

DIAMOND TIER

Selection of Chilled Fruit Juices,
Sliced Seasonal Fruits
Assorted Breakfast Breads
Sausage Egg and Cheese Croissant Sandwiches
Individual Yogurts with Toasted Granola
Creamery Butter and Fruit Preserves
Regular and Decaffeinated Coffee
and a Selection of Hot Herbal Teas

SILVER TIER

Selection of Chilled Fruit Juices,
Sliced Seasonal Fruits
Cinnamon Rolls
Bagels and Cream Cheese
Creamery Butter
Regular and Decaffeinated Coffee
and a Selection of Hot Herbal Teas

GOLD TIER

Selection of Chilled Fruit Juices,
Croissants
and Sliced Fruit Breads
Individual Yogurts with Toasted Granola
Creamery Butter and Fruit Preserves
Regular and Decaffeinated Coffee
and a Selection of Hot Herbal Teas

BLUE TIER

Selection of Chilled Fruit Juices,
Assorted Danish and Muffins
Creamery Butter and Fruit Preserves
Regular and Decaffeinated Coffee
and a Selection of Hot Herbal Teas

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phone: 386-254-8200 * 100 north atlantic avenue, daytona beach, fl 32118

HILTON DAYTONA BEACH OCEANFRONT RESORT



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DAYTONA BEACH RESORT/
OCEAN WALK VILLAGE

BREAKFAST

PLATED & BUFFET

PLATED

Add a \$ 100.00 Service Fee for any guarantee of fewer than 20 guests.
Includes Fruit Juice, Breakfast Bakeries,
Regular and Decaffeinated Coffee and Hot Herbal Tea

AMERICAN FARMLAND

Scrambled Eggs served with Breakfast Potatoes,
Your choice of Grilled Ham, Hickory Smoked Bacon
or Country Sausage Links, Roasted Roma Tomato Garnish

BREAKFAST BURRITO

Flour Tortilla filled with
Scrambled Eggs, Cheddar Cheese
Roasted Peppers, Onions and Chorizo
served with Breakfast Potatoes, Roasted Roma Tomato Garnish

BUFFET

1 ½ Hours of Buffet Service. A minimum guarantee of 20 guests is required.
Add a \$ 100.00 Service Fee for any Buffet guarantee of fewer than 50 guests.
Includes Regular, Decaffeinated Coffee,
and Hot Herbal Tea.

THE ALL AMERICAN

Selection of Fruit Juices,
Seasonal Sliced Fruit Selection,
Scrambled Eggs,
Hickory Smoked Bacon, and Sausage Links,
Breakfast Potatoes,
Bakers Basket of Assorted Muffins
and Breakfast Breads, Creamery Butter
and Natural Fruit Preserves

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DAYTONA BEACH RESORT/
OCEAN WALK VILLAGE

BREAKFAST ENHANCEMENTS

AVAILABLE IN CONJUNCTION WITH
BUFFET SERVICE ONLY

FRUIT & CEREAL BAR

Special K, Raisin Bran, Corn Flakes,
Rice Krispies and Shredded Wheat Cereals
With 2% and Whole Milk,
Individual Yogurts with Toasted Granola
Bananas
Dried Fruit and Roasted Nuts,
Seasonal Berries and Sliced Breads with
Butter and Fruit Preserves,
Regular and Decaffeinated Coffee
and a Selection of Hot Herbal Teas
n

OMELET STATION

Omelets and Eggs any Style
Cooked to Order to Include:
Whole Eggs, Egg Beaters, and Egg Whites
with Assorted Fillings

Omelet Station requires (1) Attendant
for each 50 guaranteed guests
At \$ 100.00+ per attendant
Maximum 1.5 hours

BREAKFAST BURRITO

Flour Tortilla filled with
Scrambled Eggs, Cheddar Cheese
Roasted Peppers, Onions & Chorizo

FRENCH TOAST

with Vermont Style Maple Syrup
Fruit Toppings and Country Style Sausage

BISCUITS & GRAVY

Biscuits served with
Country Sausage, Sawmill Gravy

VEGETABLE QUICHE

Tomato, Spinach, and Cheese

Sausage or Bacon, Egg and Cheese Biscuits OR Sausage or Bacon, Egg and Cheese Croissant

Mini Bagels and Smoked Salmon with Traditional Accompaniments

Oatmeal or Cheese Grits

Assorted Flavored and Plain Bagels with Cream Cheese

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OCEAN WALK VILLAGE

BREAKS

SPECIALTY & ALL DAY

SPECIALTY BREAKS

1 ½ Hours of Service.

A minimum guarantee of 20 guests is required
for all Specialty Meeting Breaks

THE HEALTHY BREAK

Seasonal Sliced & Whole Fruit, Granola Bars,
Assorted Muffins, Individual Flavored Yogurts
with Toasted Granola

Bottled Water and Bottled Juices
Assorted Gatorade

SWEET SENSATIONS

Cookies, Brownies, Mini Cheesecakes,
Fruit Tarts, Chocolate Covered Strawberries
Regular and Decaffeinated Coffee
and a Selection of Hot Herbal Teas

SUNDAE AFTERNOON

Vanilla and Chocolate Ice Cream
with an Assortment of Toppings to include:
Whipped Cream, Chocolate Sauce,
Caramel Topping, Toasted Coconut,
Oreo Cookie Crumbs, M&Ms, Cherries,
Sliced Strawberries, Toasted Almonds,
Selection of Lemonade or Iced Tea

COUCH POTATO BREAK

Individual Bags of assorted Chips & Popcorn
French Onion Dip
Assorted Candy Bars
Nachos with Jalapenos & Cheddar Cheese Sauce
Jumbo Soft Pretzels with Mustard
Lemonade and Iced Tea

TORTILLA FIESTA

Tri-Colored Corn Tortilla Chips
Guacamole, Salsa Fresca, and Chili Con Queso
Mini Quesadillas
Lemonade and Iced Tea

ALL DAY BREAK

1 ½ Hours of Service.

Add a \$ 100.00 Service fee for any guarantee
of fewer than 20 guests

PRE-MEETING

Sliced Seasonal Fruit
Selection of Chilled Fruit Juices,
Assorted Muffins, Danish
and Breakfast Fruit Breads
Regular and Decaffeinated Coffee
and a Selection of Hot Herbal Teas

MID MORNING REFRESH

Regular and Decaffeinated Coffee
and a Selection of Herbal Teas
Assorted Fruit Flavored Yogurt
and Assorted Granola
Energy Bars & Bananas

MID AFTERNOON

Gourmet Cookies and Brownies
Regular and Decaffeinated Coffee
and a Selection of Hot Herbal Teas
Assortment of Chilled Soft Drinks

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DAYTONA BEACH RESORT/
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LUNCH

PLATED

Add a \$ 100.00 Service fee for any guarantee
of fewer than 20 guests

ALL ENTREES INCLUDE

Rolls with Creamery Butter
Chef's Choice Dessert
Iced Tea and Coffee

SALADS

BISTRO SALAD

A Mix of Seasonal Lettuces,
Topped with Vine Ripe Tomatoes,
Sliced Carrot, Cucumber, Croutons
and House Dressing

SPINACH STRAWBERRY

Spinach, Sliced Strawberries,
Sunflower Seeds,
Mandarin Oranges,
and Honey Mustard Vinaigrette

CAESAR SALAD

In the Traditional Style
Crisp Hearts of Romaine Lettuce,
Shaved Asiago Cheese,
Classic Caesar Dressing & Herbed Croutons

TOMATO & MOZZARELLA

Sliced Vine Ripe Tomatoes and
Fresh Mozzarella Cheese,
Arugula Leaves
Complimented with
Basil & Balsamic Reduction

ENTRÉES

PISTACHIO CRUSTED CHICKEN

Sweet Pepper Sauce,
Tabbouleh, & Asparagus Spear

PAN SEARED CHICKEN

Dijon Mustard Sauce
Served with Roasted Garlic Potato Puree
Seasonal Vegetables

PETITE NY STRIP

Mushroom Demi Glace
Served with Potato Puree & Seasonal Vegetables

BRAISED SHORT RIBS

Natural Jus
Served with Horseradish Whipped Potatoes,
Seasonal Vegetables

PAN SEARED SALMON

Balsamic Butter, Tomato Basil Relish
Served with Orzo Primavera

RAVIOLI

Herbs, Cream, Marinara
Shaved Parmesan Cheese

BLACKENED MAHI—MAHI

Served with Tropical Fruit Salsa
Coconut Rice & Seasonal Vegetables

EGGPLANT TOWER

Eggplant, Zucchini, Tomato,
Spinach and Asparagus
Served on Top of a Bed of Angel Hair Pasta

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LUNCH

LIGHT FARE & TO GO

PLATED LUNCHES

Add a \$ 100.00 Service fee for any guarantee of fewer than 20 guests. Guarantees for parties larger than 150 guests will be charged and additional fee of \$ 3.00 per person

Served with Chef's Selection of Dessert
Iced Tea and Coffee

CALIFORNIA WRAP

Turkey, Avocado, and Bacon
in a Herbed Spinach Tortilla
with Boursin Cheese Spread and served with
Pasta Salad and Seasonal Fruit Garnish

DELI PLATE

Thinly Sliced Roast Beef,
Smoked Turkey Breast and Ham Presented with
Swiss & Provolone Cheese, Lettuce and Tomato,
Marinated Grilled Vegetable Salad,
Luncheon Rolls and Butter

CHICKEN CAESAR SALAD

Marinated Breast of Chicken,
Romaine Lettuce, Grated Parmesan Cheese,
Home Style Croutons,
and Traditional Caesar Dressing
Luncheon Rolls and Creamery Butter

MIXED GRILLED SALAD

Grilled Beef, Chicken and Shrimp
Served on a Bed of Mixed Greens
Garnished with a Hard Boiled Egg,
Tomatoes, Cucumbers and Ripe Olives
Cheddar and Smoked Gouda Cheese
Luncheon Rolls and Creamery Butter

BOXED LUNCHES

Add a \$ 100.00 Service fee for any guarantee of fewer than 20 guests.

Select Bottled Water or Soft Drink

DELI SELECT

Smoked Turkey, Honey Baked Ham
Swiss Cheese with Lettuce & Sliced Tomato,
Served on a Hoagie Roll,
Pasta Salad, Individual Bag of Chips,
Individual wrapped Cookie

CALIFORNIA WRAP

Turkey, Avocado, and Bacon
Rolled in a Spinach Herbed Tortilla
with Boursin Cheese Spread Served with
Sun Chips, Fruit Salad and Granola Bar

ROAST BEEF HOAGIE

Sliced Roast Beef with Horseradish Cream
Romaine Lettuce and Tomato on a Hoagie Roll
Served with Red Skinned Potato Salad
Individual wrapped Cookie

GRILLED PORTOBELLO SANDWICH

With Tomato & Basil, Fresh Mozzarella
on Multigrain Bread
Served with Sun Chips,
Fruit Salad and Granola Bar

CHICKEN CAESAR SALAD

Marinated Breast of Chicken,
Romaine Lettuce, Grated Parmesan Cheese,
Home Style Croutons,
and Traditional Caesar Dressing
Luncheon Rolls and Creamery Butter

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OCEAN WALK VILLAGE

LUNCH

CHILLED & HOT BUFFETS

1 ½ Hours of Service. A minimum guarantee of 20 guests is required.
Add a \$ 100.00 Service Fee for any Lunch Buffet guarantee of fewer than 50 guests.

CHILLED BUFFETS

THE DAYTONA BEACH DELI

Thai Roast Chicken and Vegetable Salad
Potato Salad
Field Greens Salad with Balsamic Dressing
Smoked Turkey, Honey Baked Ham, Roast Beef,
Alpine Swiss, Wisconsin Cheddar, and
Provolone Cheeses
Dill Pickles, Green and Black Olives,
Sliced Vine Ripe Tomatoes, Sliced Red Onion
and Lettuce, Mayonnaise, Creole Mustard,
Dijon Mustard, Horseradish Sauce
Sliced Bread to Include
White, Wheat, Rye, and Rolls
Chef's Choice of Dessert

SANDWICH BUFFET

Display of Olives, Carrot & Celery Sticks with
Ranch Dip, Poppy Seed Fruited Slaw
and Herbed Potato Salad,
Assortment of Chef Made Sandwiches
to Include Roast Beef & Swiss
on an Onion Roll with Horseradish Sauce
Roasted Turkey on Sourdough
with Cranberry Mayonnaise
Sliced Grilled Chicken Breast on Hoagie Roll
Cookies & Brownies

THAT'S A WRAP

Tuna Wrap, Turkey Wrap,
Grilled Vegetable Wrap
Garden Salad
with Assorted Toppings and Dressings
Chef's Choice of Dessert

HOT BUFFET

STARTERS

(Selection of Two)

Chef's Soup Kettle
Panzanella Salad, Chop Salad,
Caesar Salad, Tomato Salad
Asian Beef & Broccoli Salad
Marinated Grilled Vegetable Salad
Mixed Green Salad, Bowtie Pasta Salad
Spinach & Orange Salad with Almonds

ENTRÉES

(selection of Two or Three)

Grilled Flank Steak
Eggplant Parmesan
Housemade Meatloaf
Sautéed Breast of Chicken
Roasted Garlic, Red Wine Sauce
Braised Boneless Beef Short Ribs
Penne Pasta
Tossed with Sundried Tomatoes, Artichokes and Pine Nuts,
Blackened Mahi Mahi, Citrus Sauce
Grilled Salmon with Lemon Sauce

DESSERTS

(Selection of Two)

Assortment of Cheese Cakes
Carrot Cake, Chocolate Cake, Coconut Cake
Key Lime Pie, Country Apple Pie
Pecan Pie, Banana Cream Pie
Bread Pudding, Fruit Cobbler

Includes Chef's Selection
Vegetable & Starch
Rolls with Creamery Butter
Iced Tea and Coffee

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LUNCH

THEMED BUFFETS

1 ½ Hours of Service. A minimum guarantee of 20 guests is required.
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SOUTH OF THE BORDER

FIESTA

Tortilla Soup
Tortilla Chips with Salsa
Black Bean & Corn Salad
Chicken Fajitas, Ground Beef Tacos
Cheese Enchiladas
Soft Flour Tortillas and Crisp Corn Taco Shells
Shredded Lettuce, Cheese, Chopped Tomatoes
and Onions, Spicy Tomato Salsa, Sour Cream,
Jalapeno Peppers, Cheese
Mexican Rice and Refried Beans
Fruit Flan and Cinnamon Crisps

ORIENTAL LUNCHEON BUFFET

Spicy Cucumber Salad
Egg Drop Soup

Pork Egg Rolls
Vegetable Lo Mein
Beef with Broccoli
Crispy Sweet & Sour Chicken
White Rice

Almond Pudding and Fortune Cookies

NOW THAT'S ITALIAN

Antipasto Display

An Assortment of Imported Deli Meats,
Cheeses and Marinated Vegetables to Include
All Italian Deli Condiments and Olive Oil,
French Baguettes and Flax Seed Bread Sticks
Caesar Salad with Homemade Croutons
Panzanella Salad
Baked Penne Pasta
Grilled Chicken with Pesto
Assorted Pizzas
Miniature Cannolis and Italian Pastries

THE ALL-AMERICAN COOKOUT

Tossed Salad Bar and Dressings
Grilled Chuck Burgers
Stadium Franks
Buns and Condiments to include Cheese
Cole Slaw, Potato Salad
Baked Beans
Apple and Cherry Pies

ADD A BAKED POTATO BAR

Idaho Baked Potatoes, Creamery Butter,
Sour Cream, Crumbled Bacon Bits,
Shredded Cheddar Cheese, Scallions,
and Broccoli Florets

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HORS D'OEUVRES COLD • BUTLER PASSED

MINIMUM ORDER OF 100 PIECES PER SELECTION

CROSTINI

With Caponata & Feta Cheese

SALAMI CORONETS

Filled with Blue Cheese Mousse

BRUSCHETTA

Topped with Tomato, Fresh Mozzarella
Basil, Balsamic Syrup

SEARED BEEF

Served on a Roquefort Crostini
Caramelized Onions

SEARED AHI TUNA

Served on Crispy Wonton Chips
Mango Avocado Salsa

TUNA TARTAR

Served on Cucumber Rounds

PROSCIUTTO & MELON

Seasonal Melon Cut in Small Wedges and
Wrapped with Thinly Sliced Prosciutto Ham

SEAFOOD DISPLAY

(priced per 100 pieces)

Jumbo Gulf Shrimp

Marinated Mussels

Oysters on the Half Shell

Crab Claws

SMOKED SALMON MOUSSE

Served on Cucumber Rounds

Served on a Bed of Crushed Ice
and Accompanied by
Cocktail and Spicy Remoulade Sauces
and Sliced Lemons

STRAWBERRIES

Filled with Brie Cheese

CHEF'S SELECTION OF ASSORTED CANAPÉS

*Seafood is Contingent Upon Availability
and Quality for the Season

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HORS D'OEUVRES

HOT • BUTLER PASSED

MINIMUM ORDER OF 100 PIECES PER SELECTION

SPANIKOPITA

Spinach & Feta Cheese
Wrapped in a Crisp Phyllo Purse

PETITE GRILLED LAMB CHOPS

Marinated & Grilled,
Served with a Mint Demi-Glaze

MINI CRAB CAKES

CHICKEN SATAY

SESAME CRUSTED COCONUT FRIED SHRIMP

Fried Golden and Served with a
Tangy Sweet-n-Sour Sauce

CRAB & CORN FRITTERS

MINI QUICHE LORRAINE

Made with Spinach & Cream,
In a Flaky Pastry Dough

MUSHROOMS

Filled with Crab & Spinach

GRILLED CHICKEN QUESADILLAS

Served with Salsa, Sour Cream, & Guacamole

BEEF BROCHETTES

SCALLOPS WRAPPED IN BACON

Plump Diver Scallops Wrapped in Bacon and
Coated with Breadcrumbs and Deep-Fried
Served with Spicy Dipping Sauce

FRIED STUFFED ARTICHOKES

Parmesan Breaded
With Crab & Saga Blue Cheese

SHRIMP SPRING ROLLS

Hand Made and filled with Shrimp, Chinese
Vegetables, Cabbage, and Spring Onion
Accompanied with Sweet & Sour Sauce

BEEF EMPANADAS

MINI BRIE WITH RASPBERRIES EN CROUTE

Ripened Imported Brie Cheese,
Raspberry Preserve
Folded into a Puff Pastry Purse

CUBAN MONTE CRISTO SANDWICHES

Mini French Toast layered with Smoked Ham,
Roasted Turkey Breast, and Swiss Cheese
then lightly brushed with Maple Syrup

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RECEPTION

CARVING STATIONS

All Carving Stations Require a \$100.00 Attendant Fee per Station
Stations are for a 1 ½ Hours of Service

One Station is required for every 100 People for Optimal Service

All Carving Stations are served with Silver Dollar Rolls and Appropriate Condiments

SLOW ROASTED TURKEY

With Herbs and Garlic

Served with Traditional Gravy

BLACKENED

TENDERLOIN OF BEEF

Served with Peppercorn Demi-Glaze
and Garlic Aioli

(serves 20)

HONEY BAKED HAM

Honey Roasted and Cooked to Perfection
with Spicy Mustard

(serves 50)

BARON OF BEEF

Seasoned with Garlic and Herbs,
Roasted Slowly Until Succulent

(serves 150)

MOJO PORK LOIN

Cuban spiced seared Pork Loin,
served with Mojo and Dijon Aioli Sauces

(serves 25)

STRIP LOIN

served with Chimichurri Sauce
And Silver Dollar Rolls

(serves 30)

SALMON EN CROUTE

Stuffed with Spinach, Onion, and Mushroom,
Wrapped in Puff Pastry.

Served with Sauce Chardonnay

(serves 25)

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Stations are for a 1 ½ Hours of Service

One Station is required for every 100 People for Optimal Service

All Carving Stations are served with Silver Dollar Rolls and Appropriate Condiments

FISH TACO STATION

Grilled Mahi Mahi with Soft Tortillas,
Red Onions, Cilantro, Pico de Gallo, Guacamole,
Citrus Slaw, Fresh Lime, Chipotle Aioli
Shredded Cheese, Black Beans & Rice

PASTA STATION

Penne Pasta and Cheese Tortellini Prepared with
Herbs, Garlic, Olive Oil,
Grated Parmesan and Asiago Cheeses
Your Choice of Marinara or Alfredo Sauce

Add one of the following

Grilled Breast of Chickenô \$ 4.00++ per person
Garlic Shrimpô \$ 6.00++ per person

MASHED POTATO BAR

Creamy Mashed Potatoes Uniquely Presented
with the Following Accompaniments
Crispy Bacon
Sour Cream, Chopped Chives,
Brandied Mushrooms, Caramelized Onions
Shredded Parmesan Cheese, Cheddar Cheese,
Pan Gravy
and Freshly Whipped Butter

MARTINI GRITS STATION

Creamy Southern Grits, Blackened Shrimp,
Bacon Crumbles,
Chives, Butter, Sour Cream, Chopped Onion,
Shredded Cheddar & Swiss Cheeses
Crumbled Blue Cheese, and Feta
Served in a Martini Glass

LITTLE ITALY

A Tour of Old World Pizza Pies
Traditional Calzones, Strombolis
and Original Crust Pizzas
All Served with Toppings of Your Liking
to Include
Pepperoni, Ham, Sausage, Peppers, Mushrooms,
Tomatoes, Onions, Herbs,
Garlic, Mozzarella, Romano, and Parmesan
Crushed Red Pepper
and Parmesan Cheese for Topping

SLIDER STATION

Choice of Two:
Mini Beef Patties
Mini Chicken Patties
Mini Crab Cakes
Buns, Cheddar, Swiss, Pepperjack
and Provolone Cheese Slices
Plum Tomato Slices, Lettuce, Sliced Pickles,
Ketchup, Mustard, Chipotle Mayonnaise

CAESAR SALAD STATION

Crisp Romaine with
Shaved Asagio Cheese,
Classic Caesar Dressing, Grated Parmesan
and Herbed Croutons

Add one of the following

Grilled Chickenô \$ 4.00++ per person
Garlic Shrimpô \$ 6.00++ per person

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HILTON DAYTONA BEACH OCEANFRONT RESORT



Hilton

DAYTONA BEACH RESORT/
OCEAN WALK VILLAGE

RECEPTION PRESENTATIONS

SLICED SEASONAL FRUIT MONTAGE

Sliced Seasonal Melon,
Seasonal Berries and Honey Yogurt

*Fruit Selections May Vary
Based Upon Season and Availability

INTERNATIONAL CHEESE MONTAGE

An Assortment of International and Domestic Cheeses
Water Crackers & Lavosh

DAYTONA MARKET VEGETABLE MONTAGE

An Assortment of Vegetables
to Include
Sliced Cucumbers, Carrots, Red Peppers
Celery Sticks, Squash, Broccoli,
Cauliflower & Grape Tomatoes
Presented with Buttermilk Ranch Dressing

*Vegetable Selections May Vary
Based Upon Season and Availability

BAKED BRIE IN PUFF PASTRY

(served 50 guests)
Large French Brie Wrapped in Puff Pastry
and Baked to a Golden Brown
Served with Caramelized Apples
And Caramel Glaze

ANTIPASTO DISPLAY

An Assortment of Imported Deli Meats,
Cheeses and Marinated Vegetables to Include
All Italian Deli Condiments and Olive Oil,
French Baguettes and Flax Seed Bread Sticks

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DAYTONA BEACH RESORT/
OCEAN WALK VILLAGE

RECEPTION

DESSERTS

DISPLAYS

MINI SHOT GLASS DESSERTS

Lemon Raspberry Mousse
Grand Marnier and Chocolate Mousse
Espresso Mousse with Hazelnut Crème
Cheesecake with Strawberry Margarita Sauce
Pound Cake with Seasonal Berries and Whipped Cream
Key Lime
Chocolate Obsession

VIENNESE SWEETS TABLE

Assorted Truffles, Éclairs, Petite Fours,
Chocolate Covered Strawberries,
International Coffee Station
Presented in Elegant Silver Urns with Whipped Cream, Chocolate Shavings,
Cinnamon Sticks, Rock Sugar Sticks and Lemon & Orange Twists

ACTION STATIONS

CREPE ACTION STATION

Delicate Crepes Prepared with Berries,
Peaches and Apples
Served with Toppings of Roasted Pecans,
Almonds, Whipped Cream
and Sauce of Chocolate and Caramel

FLAMBÉ ACTION STATION

Bananas Foster
Served over Creamy Vanilla Ice Cream

OR

Cherries Jubilee

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HILTON DAYTONA BEACH OCEANFRONT RESORT



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DAYTONA BEACH RESORT/
OCEAN WALK VILLAGE

DINNER

PLATED

ALL ENTREES INCLUDE:

Rolls with Creamery Butter
Chef's Choice Dessert Iced Tea and Coffee

SALADS

BISTRO SALAD

A Mix of Seasonal Lettuces,
Topped with Vine Ripe Tomatoes,
Sliced Carrot, Cucumber, Croutons
and House Dressing

SPINACH STRAWBERRY

Spinach, Sliced Strawberries,
Sunflower Seeds,
Mandarin Oranges,
and Honey Mustard Vinaigrette

CAESAR SALAD

In the Traditional Style
Crisp Hearts of Romaine Lettuce,
Shaved Asiago Cheese,
Classic Caesar Dressing & Herbed Croutons

TOMATO & MOZZARELLA

Sliced Vine Ripe Tomatoes and
Fresh Mozzarella Cheese,
Arugula Leaves
Complimented with
Basil & Balsamic Reduction

ENTRÉES

Add a \$ 100.00 Service Fee
for any guarantee of fewer than 20 guests

GRILLED NEW YORK STRIP

served with
Roasted Garlic Mashed Potatoes
and Seasonal Vegetables

GRILLED FILET MIGNON

Filet Mignon, Wild Mushroom Demi Glace
Roasted Garlic Mashed Potatoes
and French Green Beans

PAN SEARED CHICKEN

With a Red Wine Demi Glace
Potato Puree and Seasonal Vegetables

PISTACHIO CHICKEN

Pistachio Crusted Chicken Breast
with Dijon Sauce
Potato Puree, Asparagus Spears

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DAYTONA BEACH RESORT/
OCEAN WALK VILLAGE

DINNER

PLATED CONTINUED

ENTRÉES

Add a \$ 100.00 Service Fee
for any guarantee of fewer than 20 guests

ALL ENTRÉES INCLUDE

Rolls with Creamery Butter
Chef's Choice Dessert Iced Tea and Coffee

RAVIOLI

Three Cheese Raviolis
Served with Cream, Marinara, and Basil

EGGPLANT TOWER

Eggplant, Zucchini, Tomato,
Spinach and Asparagus
Served on Top of a Bed of Angel Hair Pasta

PAN SEARED SALMON

Served with Orzo Primavera, Balsamic Butter,
Tomato Basil Relish

ORANGE ROUGHY

Baked & Stuffed with Spinach
Served with Orzo Primavera and Saffron Broth

COMBINATION

DINNERS

Add a \$ 100.00 Service Fee
for any guarantee of fewer than 20 guests

All Entrées are served with
Garlic Mashed Potatoes and
Chef's Choice of Seasonal Vegetable.

1

Filet of Beef, Red Wine Demi Glace
Jumbo Shrimp, Lemon Herb Buerre Blanc

2

Filet of Beef, Red Wine Demi Glace
Pan Seared Salmon, Lemon Caper Buerre Blanc

3

Sautéed Breast of Chicken, Dijon Demi Glace
Pan Seared Salmon, Lemon Caper Buerre Blanc

4

Sautéed Breast of Chicken, Dijon Demi Glace
Filet of Beef, Red Wine Demi Glace

5

Sautéed Breast of Chicken, Dijon Demi Glace
Jumbo Shrimp, Lemon Herb Buerre Blanc

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HILTON DAYTONA BEACH OCEANFRONT RESORT



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DAYTONA BEACH RESORT/
OCEAN WALK VILLAGE

DINNER BUFFETS

STARTERS

(Choice of Three)

Tossed Garden Green Salad
Served with House Dressings and Condiments

Fresh Spinach
Served with House Dressings and Condiments

Pasta Primavera Salad

Spring Orzo Salad

Roasted Vegetable Salad

Caesar Salad

Tomato Mozzarella Salad

Tabbouleh
with Cucumber, Tomato, Green Onion, Parsley,
Mint, Lemon Juice, and Olive Oil

Panzanella Salad

DESSERTS

(Choice of Two)

Assortment of Cheese Cakes

Carrot Cake, Chocolate Cake, Coconut Cake
Key Lime Pie, Country Apple Pie
Pecan Pie, Banana Cream Pie

Bread Pudding
Fruit Cobbler

ALL BUFFETS INCLUDE

Rolls with Creamery Butter
Iced Tea and Coffee

1 ½ Hours of Service.

A minimum guarantee of 20 guests is required

Add a \$ 100.00 Service Fee

for any Buffet guarantee of fewer than 50 guests.

ENTRÉES

(Choice of Two, Three, or Four)

Grilled Salmon with Dill Caper Butter

Pan Seared Orange Roughy
with Lemon Herb Buerre Blanc

Sliced Sirloin
With Red Wine Demi Glace

Roasted Pork Loin
Chipotle Demi Glace

Sautéed Chicken Breast with
Roast Garlic Demi Glace

Grilled Chicken with Lemon Sauce

Eggplant Parmesan

Three Cheese Raviolis
Served with Cream, Marinara, and Fried Basil

ACCOMPANIMENTS

(Choice of Two)

Roasted Potatoes

Mashed Potatoes

Potatoes Au Gratin

Baked Penne Pasta
With Creamy Marinara

Pasta Primavera

Brown Rice Pilaf

Rice Pilaf

Ratatouille Style Vegetables
Bouquetiere of Seasonal Vegetables

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HILTON DAYTONA BEACH OCEANFRONT RESORT



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DAYTONA BEACH RESORT/
OCEAN WALK VILLAGE

DINNER

THEMED BUFFETS

SOUTH OF THE BORDER

Tortilla Soup
Southwestern Caesar Salad, served with
Chipotle Caesar Dressing
Cheese Enchiladas
Fish Tacos, Beef and Chicken Fajitas
Taco Shells, Sonora Flour Tortillas
Shredded Lettuce, Salsa,
Green Onions, Shredded Cheddar Cheese,
Sour Cream, Guacamole, Jalapenos,
Mexican Rice & Refried Beans
Mexican Flan with Caramel Sauce,
Churros

NOW THAT'S ITALIAN!

Antipasto Display featuring
Gourmet Cheeses and Italian Bread Sticks
Caesar Salad with Homemade Croutons
Caponata, Italian Styles Vegetables
Parmesan Crusty Potatoes
Sliced Sirloin of Beef with Sauce Barolo
Baked Penne Alfredo with Herbs and Mushrooms
Grilled Chicken with Pesto
Sun Dried Tomato & Pine Nuts
Assorted Pizzas
Garlic Bread
Tiramisu and Cannolis

THE ALL AMERICAN COOKOUT

Cole Slaw, Potato Salad, Pasta Salad
Tossed Salad Bar and Dressings
Relish Tray
Grilled Chuck Burgers and Stadium Franks
Buns and Condiments to include
Sliced Cheese, Tomato, Onions, and Lettuce
Backyard Style Barbecued Chicken
Boston Baked Beans
Sliced Watermelon
Fruit Cobbler

MARDI GRAS

Field Greens served with assorted Dressings
Spinach & Artichoke Dip
Mini Muffeletta Sandwiches
Jambalaya
Fried Catfish, Blackened Chicken
Smothered Green Beans
Corn Bread
White Chocolate Bread Pudding
with Caramel Sauce, Pecan Pie
Vanilla Ice Cream with Bananas Foster

THE CARIBBEAN LUAU

Caribbean Fruit Salad in Melon Baskets
Seafood Pasta Salad
Field Greens served with assorted Dressings
Jerk Chicken, Mojo Roasted Pork Loin
Fish Escoveitch
Peas and Rice
Chef's Selection of Fresh Vegetable
Hot Rolls and Creamery Butter
Key Lime Pie, Coconut Cake,
Tropical Fruit Tart

DAYTONA 500 BUFFET

Starting Line

Complete Salad Bar to Include
Potato Salad & Cole Slaw

Thrills and Spills

Barbecued Chicken & Baby Back Ribs,
Smoked Brisket

The Pit Stop

Grand Stand Baked Potato Bar

The Fourth Turn

Fruit Cobbler with Vanilla Ice Cream
Banana Cream Pie, Watermelon Slices

1 ½ Hours of Service.

A minimum guarantee of 20 guests is required
Add a \$ 100.00 Service Fee
for any Buffet guarantee of fewer than 50 guests

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BEVERAGE & BAR SELECTIONS

Beverage Options Include Fully Stocked Bars, featuring a Selection of Resort Deluxe Cordials, Liquors, Select Red and White Wine, Assorted Premium, Import and Domestic Beer, Soft Drinks, Mineral Waters, Juices and Mixers, Priced Per Person for a Specified Period of Time.
Bartender Charges are Based on a Final Guarantee And Are Not Subject to Reduction

BEVERAGES OFFERED PER PERSON, PER HOUR

Deluxe Brands Per Person*

One Hour * Two Hours
Three Hours * Four Hours

Beer, Wine and Soda Bar, Per Person *

One Hour * Two Hours
Three Hours * Four Hours

Tableside Wine Service with Dinner Available

PER DRINK HOST & CASH BAR OPTIONS

Charged per Drink to Master*
Host Bar

Guest Purchases Tickets
Cash Bar

Cordials
Deluxe Cocktails
Wine
Import Beer
Premium Domestic Beer
Mineral Waters
Soft Drinks

Bartender & Cashier Fees apply.
Amount of Cashiers required is at the hotel's discretion
Additional charges apply for each bartender and cashier beyond 4 hours.

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