



HILTON

HASBROUCK HEIGHTS

Hilton

BANQUET MENUS

BREAKFAST

Continental \$18

Assorted fruit juices, Fresh cut seasonal fruit & berries, Fresh baked selection of muffins, pastries & croissants with sweet butter and preserves.

Executive Continental \$20

Assorted fruit juices, Fresh cut seasonal fruit & berries, Individual yogurts, Fresh baked selection of bagels, sweet breads, muffins, pastries & croissants with cream cheese, sweet butter and fruit preserves.

Standard \$26

Assorted fruit juices, Fresh seasonal fruit, Farm fresh scrambled eggs, Applewood smoked bacon, Country turkey sausage, Assorted fresh bagels, croissants, muffins & pastries, with cream cheese, sweet butter and fruit preserves.

Deluxe \$32

Assorted fruit juices, sliced seasonal fruit, Individual plain & fruit yogurt, Individual cereals, Omelet Station, Farm fresh eggs, French toast with maple syrup, Applewood smoked bacon, Country turkey sausage, Breakfast potatoes, Assorted bagels, muffins, croissants, Danish & pastries with cream cheese, sweet butter and fruit preserves.

ENHANCEMENTS

Omelet Station \$12

Belgian Waffle station \$10

Breakfast Sandwich \$8

Choose one of the following

Egg & Cheese on Croissant

Sausage & Egg on English Muffin

Western Omelet Sandwich

Steel cut Oatmeal \$6

Smoked Salmon Platter M/P

Chef's Fee- \$125 for Omelet & Waffle station

Plated Breakfast \$20

Assorted fruit juices, Scrambled eggs, Applewood smoked bacon, Turkey sausage, Breakfast potatoes, Baked of assorted breakfast breads with butter and fruit preserves

LUNCH BUFFETS

Deli \$30

Tossed Greens with tomatoes, Cucumbers and Carrots and assorted dressings. Tomato and mozzarella salad, Pasta salad, Sliced turkey, roast beef, honey ham and tuna salad. Sliced swiss, cheddar and provolone. Relish tray, Sliced tomatoes, lettuce and pickles. Assorted rolls, breads and appropriate condiments. Assorted Cookies.

Deli Express \$32

Chef's soup of the day. Caesar salad with traditional toppings. 3-foot sub with sliced chicken, sliced mozzarella, arugula and red pepper dressing. Tuna salad, chicken salad, egg salad, sliced swiss, cheddar and provolone. Lettuce, Tomato, Red onion and pickles. Brioche rolls, mini croissants, appropriate condiments, potato chips and brownies.

Southern Comfort \$36

Spring Mix with tomato, cucumber, red onions, olives and assorted dressings. Black eye pea salad with peppers and scallions in a light vinaigrette. Slow roasted Short Ribs in bourbon sauce. Boneless fried chicken with pan gravy. Served with mashed sweet potatoes, garden vegetables and Apple Pie.

Homecoming \$34

Baby spinach and frisee with red onions, tomatoes, candied walnuts and goat cheese with raspberry vinaigrette. Roast breast of Turkey with pan drippings. Marinated Tilapia with spinach cream sauce. Mashed potatoes, Root vegetables and Chocolate Cake.

The Heights \$34

Tossed Salad with sundried cranberries, toasted almonds and red onion with an orange caraway dressing. Marinated and roasted Chicken with herbs. Salmon and Shrimp with a dill cream sauce. Penne Pasta with peas and vodka sauce. Chef's choice of fresh seasonal vegetables and Chocolate Mousse Cake.

East & West \$38

Lo Mein salad with shrimp, vegetables and teriyaki glaze. Asian braised short ribs with Thai chili sauce. Roasted Salmon with sake and lemon sauce. Braised bok choy, Fried rice and Lemon bars.

Taste of Tuscany \$40

Calamari salad with red onions, Celery, Olives, Vinegar & oil. Caesar salad with traditional toppings. Flatbread Margherita, Chicken Marsala with mushroom sauce, Tilapia Oreganata with lemon caper sauce, Tortellini Alfredo. Chef's choice of fresh seasonal vegetables and Cannoli.

PLATED LUNCH

CHOOSE ONE OF EACH

Starter

SALAD

Spring Salad

Topped with sun dried cranberries, Toasted almonds and red onion with Raspberry Vinaigrette

Caprese Salad

Sliced mozzarella, Tomato & Basil drizzled with Balsamic

Field Green Salad

Topped with cherry tomatoes, Cucumbers, Shaved carrots and with Balsamic dressing

Traditional Caesar

Romaine hearts and radicchio tossed in traditional Caesar dressing with shaved parmesan and crotons.

Entrée

Chicken \$36

Chicken Madeira

French breast served with chefs blend of mushrooms in a madeira wine sauce. Soft polenta, broccolini and baby carrots

Chicken Rosemary

French breast crusted and topped with a red wine demi glaze. Served with rice pilaf, asparagus and baby carrots

Chicken Sage

French breast over a savory sage stuffing with a red wine reduction. Served with broccoli and baby carrots.

Chicken Marsala

French breast with sautéed wild mushrooms in a marsala reduction. Served with garlic mashed potatoes, baby carrots and asparagus.

Beef \$40

Roast Sliced Sirloin

Topped with wild mushroom sauce. Served with mushroom bread pudding and chef's choice of fresh seasonal vegetables.

Braised Short Rib

Braised short rib of beef in madeira wine sauce. Served with risotto and asparagus.

Grilled Marinated Flank Steak

Topped with chimichurri sauce. Served with roasted chef's potatoes, asparagus and carrots.

Fish \$38

Teriyaki Glazed Salmon

Served over wild rice pilaf with stir fried vegetables

Broiled Red Snapper

Baked with a lemon white wine sauce. Served with mushroom risotto, asparagus and carrots.

Sole Florentine

Stuffed with a spinach & lemon sauce. Served over saffron rice and chef's choice of fresh seasonal vegetables.

Seared Salmon

Topped with a creamy dill sauce. Served with rice pilaf and garden vegetables.

Vegetarian \$32

Gnocchi

Tossed in garlic and oil with broccoli.

Vegetable Lasagna Roulade

Served with choice of pesto cream sauce or traditional gravy with asparagus and baby carrots.

Penne Pasta

Tossed in vodka sauce with vegetables and topped with parmesan.

Dessert

NY Cheesecake with strawberry & orange drizzle

Flourless chocolate tower with raspberry drizzle & Whipped cream rosette

Tiramisu with chocolate drizzle

Cream puff with sweet cream & Caramel drizzle

BOX LUNCH \$25

CHOOSE TWO

Turkey

Smoked Turkey, Swiss, Leaf Lettuce, Cranberry Mayo on Sourdough

Ham

Classic Virginia Ham, American Cheese, Leaf Lettuce, Beefsteak Tomato, Dijonnaise Spread on a Ciabatta Roll

Roast Beef

Roast Beef, Swiss Cheese, Romaine Lettuce, Beefsteak Tomato, Horseradish Mayo On Sourdough

Vegetarian

Roasted Zucchini, Portobello Mushroom and Bell Pepper & Fresh Mozzarella Wrap

*****All sandwiches include Whole Fruit, Pasta Salad, Chips, Cookie and Soda or Bottled water***

Hilton

HORS D'OEUVRES

Butler Passed for 30 minutes. Choose 4 Cold & 3 Hot \$20

Butler Passed for 60 minutes. Choose 4 Cold & 3 Hot \$24

Add any additional item for \$2 per item

Cold Hors D'oeuvres

*Baby Shrimp & Snow Peas
Beef Filet with Horseradish Cream on Crostini
Brie & Fig
Cajon Chicken & Paprika Aioli
Goat Cheese & Roasted Red Pepper
Peppered Ahi Tuna & Pimento
Ciliegine Mozzarella & Sun dried Tomato Skewer
Smoked Salmon Mousse Rosette
Fresh Tomato Bruschetta on Garlic Crostini*

Hot Hors D'oeuvres

*Asian Short Rib Pot Pie
Philly Cheesesteak Roll
Beef Wellington
Beef Satay with Teriyaki Glaze
Franks in a Blanket
Chicken Saltimbocca Skewer
Buffalo Chicken Beggars Purse
Sriracha Chicken Meatball
Peking Duck Ravioli
Cozy Shrimp Spring Roll
Vegetable Spring Roll
Scallops Wrapped in Bacon
Mini Crab Cake with Red Pepper Remoulade
Chicken & Waffle Skewer, Maple Syrup Glaze
Spanakopita- Spinach & Feta
Roasted Root Vegetable Skewer
Mini Quiche*

ENHANCEMENTS

**must be purchased as additional items*

RECEPTION DISPLAY \$6

Choose one of the following

Vegetable crudité

with 2 dipping sauces

Grilled vegetables

marinated in balsamic

Tomato and Mozzarella

platter with pesto aioli

Baked Brie with Sweet Glaze +\$3

PREMIER DISPLAYS \$15

Choose one of the following

Charcuterie

Chef selected Cured and Smoked Meats

Soppressata, Capocollo, Salami, Prosciutto, & Mortadella

*Accompanied by a Selection of Artichokes, Italian Olives
and Marinated Vegetables*

Cheese

*An array of exquisite Local and Imported Cheese
featuring*

*Gorgonzola, Petite Brie de Chevre, Mimolette, Gouda,
Sharp Cheddar, Dry and Candied Fruit, Lavender Honey
and Fig Marmalade.*

Cedar Planked Cajun Salmon

Served with Lemon & Caper Aioli

Stations

PASTA STATION \$15

Choice of 2

Penne Pasta

with sautéed onions, garlic, sundried tomatoes and sweet peas, tossed in a pink alfredo

Bowtie Pasta

with sautéed vegetables and finished with basil cream sauce

Tortellini

with bacon and sweet peas, tossed in Alfredo

Rigatoni Bolognese

With braised short rib ragu

ASIAN ACTION STATION \$15

Choose One of the Following

Ramen Noodle

(Self-service) Rich chicken broth with traditional condiments, scallions shredded chicken, tofu, siracha, cabbage, eggs, cilantro, jalapenos and shitake mushrooms

Vegetable Pot Stickers

sweet and spicy ginger soy and duck sauce

Stir Fried Shrimp

Vegetable Lo Mein served in Chinese “take out” boxes topped with stir fried shrimp & chop sticks

Display Platter

Pan seared 5 spiced ahi tuna sliced thin and served over wakame salad with wasabi sauce and balsamic glaze.

BIG WOK STATION

Sautéed to order: pork, beef, chicken, broccoli, bean sprouts, peppers, celery, carrots, water chestnuts, green onion, chopped garlic, oyster sauce and white rice. *Chopsticks available

CAJUN STATION \$16

Choose One of the Following

Southwest Crab Cakes

Lump crab folded gently with Old Bay seasoning and buttery saltines. Pan seared and served over corn and black bean salsa, drizzled with zesty remoulade

Baja Fish Tacos

Mahi-Mahi seasoned with cumin, coriander, chili powder, garlic, lime juice and sea salt. Lightly sautéed and served open face over southwest slaw and topped with Pico de Gallo and lime sour cream

Creole Fried Chicken

Served on a waffle and drizzled with honey maple syrup

PIZZA STATION \$14

Choose Two of the Following

Margherita

Sausage

Mushroom

Vegetarian

CARVING STATION \$20

Choose One

Herb Roasted Sirloin of Beef +\$4

Served with horseradish cream and silver dollar rolls

Honey Glazed Ham

Served with whole grain mustard and silver dollar rolls

Roast Turkey Breast

Served with orange cranberry relish and silver dollar rolls

Salmon

Stuffed with spinach and wrapped in phyllo dough served with butter sauce

Pork Loin

Jamaican Jerked seasoned with rice and beans

SLIDER STATION \$16

Choose One of the Following

Asian style Braised Pork belly

Hamburger/Cheeseburger

Pulled Pork

House Smoked Chicken

with Bourbon Glaze

Crab Cake

With spicy remoulade

Falafel (Vegetarian)

With Basil Pesto Cream

***Sliders served on Mini brioche buns with Relish Platter and Sweet Potato Fries*

(Each Additional Station +\$10)

**\$125 Chef's fee applies to Chef Attended Action Stations*

Hilton

DINNER BUFFETS

Orient Express \$48

Cabbage and citrus slaw and sesame. Romaine lettuce with almonds, Mandarin oranges, sundried cranberries with Asian dressing. Pot stickers with lime and soy ginger broth. Miso marinated salmon with lemon grass sauce and teriyaki. Soy ginger glazed Chicken. Saffron scented rice pilaf, stir fried vegetables, Sliced fruit and berries.

Tuscan Table \$52

Caesar salad with parmesan, crouton and traditional Caesar dressing, Antipasto display. Stuffed Breast of Chicken with Prosciutto & Mozzarella in a Marsala wine sauce. Seafood Fra Diabolo served with Mussels, Shrimp and scallops in pomodoro sauce and chili flakes. Penne with marinara sauce. Broccolini and red peppers in garlic sauce and Cappuccino cake.

Mediterranean \$52

Greek Salad with red onions, cucumbers, tomatoes, olives and feta in an Herb vinaigrette. Hummus platter served with raw vegetables, dolma and pita bread. Tunisian Short Ribs with vegetables and cinnamon in a ginger red wine reduction. Lemon Chicken with roasted garlic, cloves, capers and olives in a light lemon white wine sauce. Rice with vermicelli and pine nuts. Roasted root vegetables and Baklava.

The Countryside \$54

Arugula salad with red beets, onions and goat cheese. Countryside salad with roasted potatoes, peas, spring onions and green beans tossed in a mint honey mustard dressing. Herb Roasted Sirloin of Beef served with a brown beer demi glaze. Roasted Bone-in Chicken with whole garlic cloves and lemon sauce. Mushroom bread pudding. String beans in a light curry sauce and Cheesecake with Raspberry drizzle.

The Harvest \$50

Spring greens with tomato, onions, cucumbers and balsamic dressing. Cavatappi salad with vegetables, roasted corn and peas tossed in basil oil. Chicken breast served with roasted root vegetables in a thyme sauce. Baked Salmon with a light leek cream. Roasted Chef's potatoes. Bouquet of garden vegetables and Chocolate black out cake.

The Midwestern \$52

Romaine Lettuce with tomato, bacon and parmesan with ranch dressing. Yukon gold potato and green onion salad. Marinated Boneless Chicken with roasted garlic & pan gravy. Chili Rubbed Sirloin of Beef in red wine sauce. Baked Sweet Potatoes. Roasted vegetables and Apple Pie.

Traditional Fare \$54

Spinach and Frisee greens with red onions, tomatoes, hard boiled eggs, bacon with honey mustard dressing. Roast Tenderloin of Beef with wild mushroom sauce. Baked Cajun rubbed Salmon with citrus caper sauce. Herb Chicken with a sage cream sauce. Garlic mashed potatoes. Creamed spinach and Mini French & Italian pastries.



PLATED DINNER

CHOOSE ONE FROM EACH COURSE

Starter

Mixed Greens

*Served with cherry tomatoes, cucumbers and black olives
with Balsamic Vinaigrette*

Spring

*Served with radicchio, endive, cranberries and candied walnuts
with Champagne dressing*

Mesclun

Heirloom tomatoes, red and gold beets with Ranch dressing

Caesar

Romaine, garlic croutons, shaved parmigiana cheese and Caesar dressing

Entrée

Choice of 2 offered tableside

Chicken \$49

Chicken Rosemary

French breast crusted and topped with a rosemary sauce. Served with mushroom risotto and chef's choice of fresh seasonal vegetables

Chicken Rollantini

*Roast Chicken breast stuffed with prosciutto & mozzarella in a port wine reduction.
Served with creamy polenta and chef's choice of fresh seasonal vegetables*

French Breast of Chicken Brushetta

Finished with oven roasted tomatoes, fresh mozzarella and basil pesto. Served over sage stuffing

Breast of Chicken Verona

Sautéed Breast of Chicken finished with artichoke hearts, asparagus tips, fire roasted red pepper, garlic, shallots and Riesling wine

Fish \$54

Baked Salmon

Served over saffron couscous with a lemon sauce. Served with chef's choice of fresh seasonal vegetable.

Teriyaki Glazed Salmon

Served over rice pilaf with sautéed carrots, peppers and bok choy.

Oven Roasted Haddock

Served over orzo pasta with asparagus tips and baby carrots in a citrus wine sauce

Mediterranean Cod

Served with olive tapenade, Spinach risotto and roasted vegetables in a lemon caper sauce

Beef \$59

6 oz Filet Mignon

Topped with wild mushrooms and a red wine reduction. Served with roasted potatoes, asparagus and baby carrots

New York Black Angus Sirloin

Topped with roasted shallots and a red wine sauce. Served with garlic mashed potatoes, spinach and baby carrots

Port Wine Braised Beef Short Ribs

Served with tri-color fingerling potato and Porcini Mushroom Demi

Sage & Rosemary Rubbed Prime Rib of Beef

Chef's potato, vegetable medley and green peppercorn sauce

Vegetarian \$42

Vegetable Lasagna Napoleon

Served in a Pomodoro sauce

Grilled Vegetable Tower

Served with a basil pesto sauce.

Curried Vegetable Stew

With tofu, peas, carrots and squash, Served with jasmine rice

Farmer's Market Vegetable Strudel

Phyllo wrapped julienne strips of zucchini, yellow squash, carrots and broccoli florets finished with a mascarpone and spinach cream sauce

Duet Plate \$79

Surf and Turf

Grilled Petit Filet Mignon & Crab Meat Stuffed Shrimp

Hasbrouck Heights Duet

Grilled Petit Filet Mignon & Maine Lobster Tail

Truffle Butter

Dessert

Chocolate Black out cake with Chocolate sauce

NY Cheesecake with Strawberry sauce

Chocolate Mousse in a Chocolate cup and Raspberry sauce

Apple Strudel with Caramel sauce

BAR OPTIONS

PACKAGE BAR

TOP SHELF

Absolut Vodka, Tito's Vodka, Tanqueray Gin, Bacardi Light & Limon Rum, Malibu Coconut Rum, Bushmills Irish Whiskey, Canadian Club Whiskey, Jim Beam Bourbon, Jack Daniels, Dewar's Scotch, 1800 Silver Tequila, Apple Pucker, Peach Schnapps, Triple Sec, Kahlua and Dry & Sweet Vermouth
Sycamore Lane Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and White Zinfandel

Budweiser, Heineken, Coors Light, Corona, Amstel Light & O'Doul's

\$23 Per Person, Up to 3 Hours, \$10 Per Person each Additional or Partial Hour

LUXURY

Grey Goose Vodka, Tito's Vodka, Bombay Sapphire Gin, Bacardi Light & Limon Rum, Captain Morgan Rum, Malibu Coconut Rum, Crown Royal Whiskey, Maker's Mark Bourbon, Jack Daniels, Jack Daniels Honey, Chivas Regal Scotch, Patron Silver Tequila, Bailey's Irish Cream, Apple Pucker, Peach Schnapps,

Triple Sec, Kahlua and Dry & Sweet Vermouth

Sycamore Lane Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio and White Zinfandel

Budweiser, Sam Adams, Coors Light, Heineken, Amstel Light, Corona & O'Doul's

\$28 Per Person, Up to 3 Hours, \$15 Per Person each Additional or Partial Hour

CORDIALS

Amaretto Disaronna, Bailey's Irish Cream, Frangelico, Drambuie, Sambuca Romana Classico & Black, Anisette, Campari, Tia Maria, Chambord, Grand Marnier, Midori, Godiva White Chocolate

Additional \$10 Per Person with Top Shelf or Luxury Package

MARTINI

Creative and Elegant Cocktails served from their own Special Station

\$10 Per Person

Optional Martini Ice Luge +\$350

LIMITED BAR

BEER & WINE # 1

*Budweiser, Heineken, Coors Light, Amstel Light, O'Doul's
Sycamore Lane Cabernet Sauvignon
La Terre White Zinfandel*

**\$15 per person, Up to 3 Hours
\$9 per person for each additional hour**

BEER & WINE # 2

*Budweiser, Sam Adams, Heineken, Amstel Light, Coors Light, , Corona & O'Doul's
Sycamore Lane Cabernet Sauvignon, Merlot, Chardonnay,
Pinot Grigio & White Zinfandel*

**\$17 per person, Up to 3 Hours
\$9 per person for each additional hour**

CONSUMPTION

TOP SHELF

*Absolut Vodka, Smirnoff Vodka, Beefeater Gin, Tanqueray Gin, Bacardi Light & Limon
Rum, Malibu Coconut Rum, Bushmills Irish Whiskey, Canadian Club Whiskey, Jim Beam
Bourbon, Jack Daniels,
Jack Daniels Honey, Dewars Scotch, 1800 Silver Tequila,
Apple Pucker, Peach Schnapps, Triple Sec, Kahlua and Dry & Sweet Vermouth*

\$10 Per Drink

*Clos du Bois Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and White
Zinfandel*

\$9 Per Glass

Budweiser, Michelob Ultra, Bud Light & Coors Light, O'Doul's
\$7 Per Domestic Bottle

Heineken, Amstel Light, Corona & Stella Artois, Rebel IPA
\$8 Per Import/Craft Bottle

LUXURY

Grey Goose Vodka, Tito's Vodka, Bombay Sapphire Gin, Hendricks Gin, Bacardi Light & Limon Rum, Captain Morgan Rum, Malibu Coconut Rum, Crown Royal Whiskey, Maker's Mark Bourbon, Chivas Regal Scotch, Johnnie Walker Black, Patron Silver Tequila, Bailey's Irish Cream, Apple Pucker, Peach Schnapps, Triple Sec, Kahlua, And Dry & Sweet Vermouth

\$12 Per Drink

Sycamore Lane Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and White Zinfandel

\$9 Per Glass

Budweiser, Michelob Ultra, Bud Light & Coors Light, O'Doul's

\$7 Per Domestic Bottle

Heineken, Amstel Light, Corona & Stella Artois, Rebel IPA

\$8 Per Import/Craft Bottle

Cordials

Amaretto Disaronna, Bailey's Irish Cream, Frangelico, Drambuie, Sambuca Romana Classico & Black, Anisette, Campari, Tia Maria, Chambord, Grand Marnier, Midori, Godiva White Chocolate

\$10 Per Drink

(1 Bartender for every 100 guests applies to all packages)

Cash Bar

TOP SHELF

Absolut Vodka, Smirnoff Vodka, Beefeater Gin, Tanqueray Gin, Bacardi Light & Limon Rum, Malibu Coconut Rum, Bushmills Irish Whiskey, Canadian Club Whiskey, Jim Beam Bourbon, Jack Daniels, Jack Daniels Honey, Dewar's Scotch, 1800 Silver Tequila, Apple Pucker, Peach Schnapps, Triple Sec, Kahlua and Dry & Sweet Vermouth
\$10 Per Drink

LUXURY

Grey Goose Vodka, Tito's Vodka, Bombay Sapphire Gin, Hendricks Gin, Bacardi Light & Limon Rum, Captain Morgan Rum, Malibu Coconut Rum, Crown Royal Whiskey, Maker's Mark Bourbon, Chivas Regal Scotch, Johnnie Walker Black, Patron Silver Tequila, Bailey's Irish Cream, Apple Pucker, Peach Schnapps, Triple Sec, Kahlua, And Dry & Sweet Vermouth
\$12 Per Drink

Sycamore Lane Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and White Zinfandel
\$9 Per Glass

Budweiser, Michelob Ultra, Bud Light & Coors Light, O'Doul's
\$7 Per Domestic Bottle

Heineken, Amstel Light, Corona & Stella Artois, Rebel IPA
\$8 Per Import/Craft Bottle

Cordials

Amaretto di Saronna, Bailey's Irish Cream, Frangelico, Drambuie, Sambuca Romana Classico & Black, Anisette, Campari, Tia Maria, Chambord, Grand Marnier, Midori, Godiva White Chocolate
\$10 Per Drink

***A \$110 Bartender Fee per Bar & a \$75 Cashier Fee applies to all packages
(1 Bartender for every 100 guests)**

***Bar pricing includes NJ State Sales Tax**