



HOLIDAYS AT THE HILTON MEADOWLANDS

HOLIDAY MENU'S 2019



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Winter WONDERLAND



BUFFET PACKAGE

One Hour Reception Featuring

- *Fresh Market Display of Seasonal Vegetables and Home-Made Dips
- *International Cheese Display with Artisanal Breads and a Variety of Crackers and Flat Breads

Dinner Service – Select (2)

- *Traditional Caesar Salad
- *Baby Mixed Green Salad with Roasted Butternut Squash, Quinoa, Tears Drop Tomatoes Served with Red Wine Vinaigrette
- *Baby Spinach Salad with Pears, Candied Walnuts, Bleu Cheese & Dried Cranberries, Served with Raspberry Vinaigrette.

Entrees – Lunch Select (2) Dinner Select (3)

- *Maple Dijon Chicken Breast
- *Roasted Tomato Crusted Atlantic Salmon
- *Slice Sirloin with Peperonata
- *Grilled Breast of Chicken with Wild Mushrooms and Tarragon
- * Saffron Risotto with Peas, Red Pepper, Gulf Shrimp, Bay Scallops and Lump Crab
- *Farfalle Pasta with Sundried Tomato Pesto, Vegan Sausage, Spinach and Zucchini

Carving Station Selection – Select (1)

- *Chile-Brined Fresh Ham
- *Holiday Scented Turkey with Sage Gravy and Cranberry-Orange Relish
- *Roasted Garlic Studded Ribeye of Beef
- *Apricot-Ginger Roast Pork Loin

All Entrees Include

- *Garlic Mashed Potatoes & Lemon Scented Green Beans with Roasted Beets
- *Fresh Baked Rolls and Butter Service

Holiday Selection of Desserts

- *Freshly Brewed Regular and Decaffeinated Coffee and Selection of Herbal Teas

Lunch \$55.00++ per Guest

Dinner \$75.00++ per Guest

*Minimum of 25 Guests

(Selection of one (1) additional Entree will add \$6.00 per person to package price)

All pricing is subject to 24% taxable service charge and 6.625% tax on food, audio visual, room rental & miscellaneous & 9% sales tax on alcohol. All chef fees, Bartenders and attendant fees are additional and will be charged accordingly.

Season's GREETINGS



BUFFET PACKAGE

One Hour Reception Featuring

- *International Cheese Display with Artisanal Breads and a Variety of Crackers and Flat Breads
- *Mezze Station, Hummus, Rosemary White Bean Puree, Marinated Olives and Pita Chips
- *Selection of Three Passed Hors D'oeuvres – See Hors d'oeuvres Menu for Selections

Choice of (1):

- *Spinach Artichoke Crab Dip
- *Bruschetta Station
- *Baked Brie with Raspberry Preserves in Phyllo

Dinner Service – Select (2) Salads

- *Traditional Caesar Salad
- *Baby Mixed Green Salad with Quinoa, Olives Roasted Tomatoes & Feta Cheese, Served with Citrus Vinaigrette
- *Baby Spinach Salad with Pears, Candied Walnuts, Bleu Cheese & Dried Cranberries, Served with Raspberry Vinaigrette.
- *Mixed Greens with Roasted Beets, Hazelnuts, Goat Cheese, Served with a Spiced Apple Cider Vinaigrette

Pasta- Select (1)

- * Vegetarian Pappardelle Bolognese
- *Farfalle Pasta with Fiery Red Pepper Pesto, Tear Drop Tomatoes, Portabella Mushrooms & Asparagus Spears
- *Rigatoni with Spicy Tomato, Eggplant & Ricotta Salada Cheese
- *Penne Pasta with Roasted Tomatoes, Italian Sausage and Spinach

Entrees – Lunch Select (2) Dinner Select (3)

- *Grilled Tri-Tip Sirloin Steak with Chimichurri Sauce and Crispy Leeks
- * Saffron Grilled Chicken, Topped with grilled Tomatoes and a Lemon-Chive Butter Sauce
- *5 Spiced Orange Duck Breast Served with Burnt Orange Demi-Glace
- *Ginger Soy Glazed Filet of Atlantic salmon
- * Rosemary Laced Chicken with Apple Cider Glaze

Carving Station Selection – Select (1)

- *Horseradish-Herb Crusted Prime Rib
- *Holiday Scented Turkey with Bourbon Apricot Glaze
- *Roasted Stuffed Pork Loin, Char Sui Glaze
- *Roasted Leg of Lamb with Pomegranate Chutney

All Entrees Include

- *Herb Roasted Fingerling Potatoes & Winter Root Vegetable
- *Fresh Baked Rolls and Butter Service
- *Holiday Selection of Desserts
- *Freshly Brewed Regular and Decaffeinated Coffee and Selection of Herbal Teas

Lunch \$59.00++ per Guest

Dinner \$85.00++ per Guest

**Minimum of 25 Guests*

(Selection of one (1) additional Entree will add \$6.00 per person to package price)



Happy HOLIDAY'S

SEATED SERVED package One Hour Reception Featuring

- *International Cheese Display with Artisanal Breads and a Variety of Crackers and Flat Breads
- *Garden Vegetable Crudit  with Ranch Dip
- *Warm Spinach Artichoke Crab Dip with Toasted Pita

For Starters, Select One

- *Traditional Caesar Salad
- *Seasonal Winter Salad, Baby Mixed Greens with Roasted Butternut Squash & Cranraisins,
- * Bibb Salad and Arugula Tear Drop Tomatoes, Blue Cheese & Spiced Walnuts

Selection of Main Course - Select (1)

- *Sliced Sirloin Steak Medallions with a Madeira Mushroom Sauce
- *Herb Crusted Atlantic Salmon with Citrus Beurre Blanc
- *Chicken Tarragon Mustard'
- *Vegetable Strudel, with Red Pepper Sauce
- *Grilled Breast of Chicken with Tuscan Sun-Dried Tomato Sauce

All Entrees Include

- *Chef's selection of appropriate Starch & Seasonal Vegetable to compliment Entr e Selection
- *Fresh Baked Rolls and Butter Service

Holiday Selection of Desserts

- *Freshly Brewed Regular and Decaffeinated Coffee and Selection of Herbal Teas

Lunch Cost: \$48.00++ per Guest

Dinner Cost: \$58.00++ per Guest

(Selection of Two (2) Entrees will add \$6.00 per person to package price)

Beverage Options

- *Premium Bar \$18 for the first hour & \$8 each for each additional Hour
- *Ultra-Premium Bar \$20 for the first hour & \$10 for each additional Hour
- *Beer & Wine Bar \$22 for two hours and \$8 each additional Hour
- *Hosted Cash Bar \$500 bar fee which includes bartender

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