



Hilton Atlanta

Fall/Winter Menus

ALL PRICES ENCLOSED ARE SUBJECT TO 26% SERVICE CHARGE

Gratuity: 15.5% of the food and beverage total plus any applicable state and/or local taxes will be added to your account as a gratuity and fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The gratuity and any applicable taxes will be separately stated on the Hotel's invoice to Group.

Service Charge: 10.5% of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as a service charge. This service charge is not a gratuity and is the property of Hotel to cover discretionary costs for the Event.

Breakfast

Continental Breakfasts are designed for a 30 minute time period.

CONTINENTAL BREAKFAST BUFFET

Freshly Squeezed Orange Juice, Apple Juice, Grapefruit Juice, Bowls of Fresh Honeydew, Cantaloupe, Pineapple & Berries, Danish, Apple Cinnamon, Cranberry Orange & Bran Carrot Raisin Muffins, Sweet Butter and Fruit Preserves, Freshly Brewed 100% Arabica/Sumatran Coffee, Decaffeinated, Tealeaves Teas
36 per guest

EXECUTIVE CONTINENTAL BREAKFAST

Freshly Squeezed Orange Juice, Apple Juice, Grapefruit Juice, Bowls of Fresh Honeydew, Cantaloupe, Pineapple & Berries, Danish, Apple Cinnamon, Cranberry Orange & Bran Carrot Raisin Muffins, Bagels, Butter, Berry Cream Cheese and Fruit Preserves, Cold Cereal, Milk, Soy Milk, Nora Mill Grits, Individual Yogurt, Freshly Brewed 100% Arabica/Sumatran Coffee, Decaffeinated, Tealeaves Teas
40 per guest

MORNINGSIDE BREAKFAST BUFFETS

Freshly Squeezed Orange Juice, Apple Juice, Grapefruit Juice, Bowls of Fresh Honeydew, Cantaloupe, Pineapple & Berries, Danish, Apple Cinnamon, Cranberry Orange & Bran Carrot Raisin Muffins, Bagels, Butter, Berry Cream Cheese and Fruit Preserves, Cold Cereal, Milk, Soy Milk, Nora Mill Grits, Individual Yogurt, Fluffy Scrambled Eggs, Applewood Smoked Bacon, Maple Pork Links, Southern Home Fried Potatoes, Freshly Brewed 100% Arabica/Sumatran Coffee, Decaffeinated, Tealeaves Teas
48 per guest

PLATED BREAKFAST SELECTIONS

Served with Freshly Squeezed Orange Juice, Cranberry Orange Muffins, Butter & Preserves, Freshly Brewed 100% Arabica/Sumatran Coffee, Decaffeinated, Tealeaves Teas

FLUFFY SCRAMBLED EGGS

Crisp Bacon Strips, Southern Home Fried Potatoes
34 per guest

STUFFED FRENCH TOAST

Cranberry & Mascarpone, Maple Syrup, Sausage Links
36 per guest

GRUYERE CHEESE & VEGETABLE FRITTATA

Grilled Smoked Sausage, Southern Potatoes with Sweet Onions
38 per guest

EGGS BENEDICT

Poached Eggs, Grilled Canadian Bacon, Toasted Fennel Raisin Crouton, Creamy Hollandaise Sauce, Southern Potatoes, Green & Red Peppers
40 per guest



Breakfast

ADDITIONAL BUFFET SELECTION

Hard Boiled Eggs
2 each

Mini Southern Breakfast Quiche
Country Ham, Tomato, Cheese & Vidalia Onion
6 each

Individual Petite Casseroles
Grits, Eggs & Cheese
6 each

Mini Atlanta Egg Sandwich
Soft Baguette, Egg & Local Brie Cheese
7 each
Add Country Ham; 8 each

Southern Style Egg, Ham & Cheese Biscuits
7 each

Turkey Sausage, Egg & Cheese Biscuits
7 each

Sausage, Egg & Cheese Burrito
7 each

Warm Cinnamon Sticky Buns
5 each

Steel Cut Irish Oatmeal, Peach & Pecan Toppings
8 each

Warm Apple Breakfast Casserole, Lemon Cream
7 each

Smoked Salmon, Bagels, Cream Cheese, Bermuda Onion,
Capers & Lemon Wedge
15 each

Thick Sliced Texas French Toast Warm Maple Syrup & Fruit
Toppings
8 each

Assortment of Hot & Dry Cereals:
Southern Style Grits, Assorted Dry Cereals, Granola
6 each

Buttermilk Pancakes
Maple Syrup, Sliced Bananas and Berries
8 per person

Eggs Benedict
Poached Egg, Canadian Bacon,
English Muffin, Hollandaise Sauce,
12 per person

Omelet Station
Ham, Cheddar, Swiss Cheese, Onions,
Mushrooms, Peppers & Tomatoes
16 per person

Belgian Waffle Station
Fresh Strawberry Sauce, Warm Maple Syrup,
Fresh Whipped Cream & Mixed Berries
14 per person

PLATED BREAKFAST ENHANCEMENTS

Medley of Fruits
Fresh Melon, Pineapple,
Papaya & Berries
10 each

Yogurt, Granola & Fruit Parfait
8 each



A La Carte Items

Whole Fresh Fruit
4 per piece

Zapp's Chips
Spicy Craw-tators, Sour Cream & Creole Onion,
BBQ
6 per bag

Individual Assorted Yogurts
Greek, Low Fat, Fat Free
5 each

Assorted Candy Bars
Milky Ways, Snickers, M&M's
5 each

Individual Bags of Terra Chips, Chex Mix,
Snyder's Pretzels, Goldfish Crackers or Trail Mix
6 per bag

Individual Bags of Honey Roasted
& Salted Peanuts
5 per bag

Think Thin Tangerine Creamsicle Bar
Low Sugar, High Protein
6 each

Assorted Cliff Bars
Chocolate Brownie, Apricot, Black Cherry
6 each

Apple Cinnamon Power Bars
6 each

Assorted Ice Cream & Fruit Bars
8 each

Mixed Nuts
48 per pound

Tealeaves Tea
105 per gallon

Freshly Brewed 100% Arabica/Sumatran Coffee
Regular & Decaffeinated
105 per gallon

STARBUCKS House Blend
Regular & Decaffeinated
125 per gallon

Fresh Squeezed Orange
or Grapefruit Juice
80 per gallon

Georgia Sweet Iced Tea
or Unsweetened
80 per gallon

Chef's Fresh Basil Lemonade
or Fresh Peach Aqua Fresca
85 per gallon

Downtown Punch
Black Tea, Orange & Pineapple Juice, Lemonade,
Ginger Ale
80 per gallon

Sparkling Cranberry Water
75 per gallon

Hot Spiced Apple Cider
80 per gallon

Hot Valrhona Chocolate, Whipped Cream
85 per gallon



A La Carte Items

Assorted Danish Pastries
55 per dozen

Freshly Baked Croissants
Butter & Chocolate
55 per dozen

Breakfast Breads
Banana, Zucchini, and Carrot
55 per dozen

Coffee Cake
Choice of: Lemon Poppy Seed, Raisin, Peach
or Fruit-Filled
55 per dozen

Assorted Scones:
Blueberry and Peach Pecan
55 per dozen

Seasonal Muffins
55 per dozen

Assorted Toasted Bagels
Cream Cheese to Include: Regular, Low-Fat,
Vegetable, Butter and Fruit Preserves
60 per dozen

Assorted Fresh Baked Cookies:
Chocolate Chip, Oatmeal Raisin,
White Chocolate Macadamia
60 per dozen

Fudge Brownies & Blondies
60 per dozen

Gourmet Chocolate Dipped Pretzels
58 per dozen

Italian Chocolate Dipped Biscotti & Mini Cannoli
56 per dozen

Assorted Soft Drinks
Including Diet and Caffeine Free
6 each

Bottled Spring Water
6 each

Red Bull Energy Drink
10 each

Assorted Vitamin Water
10 each

STARBUCKS Frappuccino:
Mocha, Coffee & Vanilla Flavors
10 each



Breaks

Breaks are available for a minimum of 20 guests and are designed for a 30 minute time period.

ALL THINGS APPLE

House Made Steaming Apple Cider, Warm Donuts, Apple Butter, Spiced Apple Coffee Cake, Baskets & Wedges of Gala, Cortland, Jonathan & Sterns Apples, Apple Brandy Sabayon, Caramel Dip, Melted Swiss Chocolate, Cinnamon Sugar & Sea Salt, Freshly Brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated, Tealeaves Tea
24 per guest

SEVENTH INNING STRETCH

Warm Soft Pretzels, Cracker Jacks, Freshly Popped Butter Popcorn, Roasted Georgia Peanuts, Candy Bars, Freshly Squeezed Lemonade, Freshly Brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated, Tealeaves Tea
28 per guest

WELLNESS

Chilled Mango & Spirulina Smoothies, Whole Fruit, Salted Edamame, Mixed Nuts Celery and Hummus, Deviled Eggs, Plain, Ham & Shrimp Mini Chocolate and Peanut Butter Tarts Freshly Brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated, Tealeaves Tea Strawberry Lemonade
28 per guest

CAFÉ MOCHA & MACAROONS

Assorted Flavored Macaroons, Butter Cookies, Fresh Fruits & Berries, Café Mocha, Freshly Brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated, Whipped Cream, Shaved Chocolate, Rock Sugar Sticks, Assorted Flavored Syrups, Tealeaves Tea Mint – Orange Infused Water
26 per guest

PUMPKIN & CRANBERRY BREAK

Cranberry Blood Orange Bread, Chocolate Pumpkin Bread, Pumpkin Tartlets, Cranberry – Vanilla Tartlets, Pumpkin Pie Shooter, Cranberry Spritzer Mocktail, Freshly Brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated, Tealeaves Tea
24 per guest

SWEET 'N SALTY

Warm Soft Pretzel Nuggets, IPA Cheese Sauce, Sweet and Salty Energy Bars, Mini Packets of Mixed Nuts, Dried fruits to include, Apricots, Figs and Prunes, Whole Seasonal Fruits Mini Chocolate Mousse, Salted Caramel Shooters Lime - Strawberry Infused Water Freshly Brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated, Tealeaves Tea
28 per guest

THE ENERGIZER

Assorted Fresh Fruits with Yogurt, Granola Bars, Power Bars, Bags of Trail Mix, Red Bull Energy Drink, Bottled Water, Bottled Fruit Juices, PowerAde, Gold Peak Green Tea
28 per guest

“SOUTH OF THE BORDER”

Red, Yellow & Blue Corn Tortilla Chips, Salsa, Jalapeños, Guacamole & Bean Dip, Cinnamon Churros, Non-Alcoholic Margaritas, Freshly Brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated, Tealeaves Tea
22 per guest

THE COOKIE JAR

Fresh Baked Chocolate Chip, White Chocolate Macadamia Nut & Oatmeal Raisin Cookies, Lemonade, Freshly Brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated, Tealeaves Tea
24 per guest



Cold Lunch

LIGHT PLATED LUNCHEON ENTREES

Light Plated Luncheon Entrées are complimented with Choice of Soup and Dessert, Freshly Brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated & Teleaves Tea

CHICKEN TARRAGON SALAD SANDWICH

45 per guest

On a Freshly Baked Croissant with Sun-Dried Tomatoes, Mustard Potato Salad Garnished with Red Grapes, Sliced Tomatoes and Oak Leaf Lettuce

PANZANELLA SALAD

45 per guest

Fresh Mozzarella, Red & Yellow Tomatoes, Roasted Peppers, Asparagus, Peas, Olives, Country Bread, Basil – EVOO Vinaigrette

MANDARIN CHICKEN SALAD

48 per guest

Served over Fresh Salad Greens with Crispy Pea Pods, Carrots, Scallions, Cashews and Rice Noodles, Ginger Soy Dressing

CHILLED FILLET OF POACHED SALMON NIÇOISE SALAD

48 per guest

Over Salad Greens with Tomatoes, Cured Olives, Potatoes, Green Beans, Herb Vinaigrette

GRAB AND GO LUNCH

48 per guest

All Box Lunches are Served With: Cole Slaw or Macaroni or Mustard Potato Salad, Red Delicious Apple, Pretzels or Potato Chips, Wrapped Cookie or Brownie or Candy Bar, Individual Utensil and Condiment Packets, Choice of Soft Drink or Bottled Water

(Select Three Sandwiches)

Honey Maple Turkey

Spinach, Herb & Garlic Spread, Whole Wheat

Honey Maple Ham

Gruyere Cheese, Red Leaf Lettuce, Honey Cup Mustard, Brioche Roll

Roast Beef

Onions, White Cheddar, Spinach and Horseradish Cream, Rye Roll

Italian Wrap

Arugula, Olive-Caper Spread, Salami, Mortadella, Ham and Provolone

Vegetarian Caprese

Garden Tomato, Mozzarella, Fresh Spinach, Basil Mayonnaise, Kaiser Roll

CHILLED BENTO BOX LUNCH

50 per guest

Served with Iced Tea; Select One Entree

Sliced Chicken Breast,
Romaine Lettuce, Feta Cheese Vinaigrette,
Tomatoes, Cured Olives, Pickled Vegetables,
Flakey Cheese Pastry

Ginger & Soy Asian Sliced Steak,
Wok Fried Eggplant, Broccoli, Carrots, Mushrooms,
Lo Mein Noodle Salad,
Five Spice Pineapple and Melon

Sliced Chicken Breast , Chardonnay Dressing,
Mustard Potato Salad,
Three Bean Salad
Pecan Tart



Lunch Entrees

Luncheon Entrées are Served with Salad, Dessert, Freshly brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated & Tealeaves Tea

SALADS

(Please Select One)

SPINACH SALAD

Portobello Mushrooms, Warm Bacon Dressing

MIXED GARDEN GREENS

Julienne Carrots, Sun-Dried Cranberries, Apricots, Cucumber, Roma Tomatoes, Seasoned Croutons, Raspberry Vinaigrette

CAESAR SALAD

Romaine, Aged Parmesan Cheese, Homemade Garlic Croutons, Traditional Caesar Dressing

GREEK SALAD

Spinach, Romaine, Feta Cheese, Red Onion, Calamata Olives, Tomatoes, Herb Vinaigrette

Upgraded Salads, Additional 4 per guest

BOSTON BIBB LETTUCE SALAD

Julienne Smoked Salmon, Sliced Cucumber, Corn, Crunchy Rice Noodles, Ginger-Soy Dressing

LIMESTONE LETTUCE

Medallion of Sesame Encrusted Goat Cheese, Corn, Vine Ripened Tomato, Julienne Carrots, Calamata Olives, Pine Nuts, Champagne Dressing

ARUGULA GREENS

Duck Prosciutto, Shaved Parmesan Cheese, Figs, Red Pear Tomatoes, Fresh Berries, Fig Vinaigrette

ASHLAND FARMS FIELD GREENS

To Include Frisée, Mâche and Red Oak Leaf, Quail Egg, Red and Yellow Tomatoes, Julienne Celery Root, Ginger Peach Vinaigrette

DESSERTS

(Please Select One)

CARROT CAKE

White Chocolate Cream Cheese Icing, Rich Chocolate Sauce

WARM BANANA BREAD PUDDING

Bourbon & Chocolate Sauces

RED VELVET CAKE

Chocolate Sauce

SOUTHERN PECAN PIE

Bourbon-Caramel Sauce

GEORGIA PEACH TRIFLE

CHOCOLATE MOUSSE CAKE

Raspberry Sauce

TRADITIONAL CHEESECAKE

Strawberry Sauce

SWEET POTATO CHEESECAKE

Bourbon Caramel Sauce

SEASONAL FRESH FRUIT TART

Mango Coulis

KEY LIME PIE

Whipped Cream, Raspberry Coulis

TIRAMISU

Mocha Anglaise Sauce



Lunch Entrees

Luncheon Entrées are Served with Salad, Dessert, Freshly brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated & Tealeaves Tea

TENDER BRAISED BEEF

Potato Gratin, Carrots, Onions,
Morel Mushroom Sauce
48 per guest

SLICED ROASTED PORK

Creamy Grits with Country Ham, Cheese & Peas,
Sautéed Yellow & Green Beans, Red Eye Gravy
48 per guest

GRILLED CHICKEN STRIPS

Tossed with Tri-Colored Bowtie Pastas, Asparagus Tips,
Sun-Dried Tomato, Carrots, Peas, Pesto Cream Sauce
46 per guest

GINGER MARINATED GRILLED TUNA

With Pecan Rice, Diced Yellow Squash, Carrots,
Beets, Rutabaga, Ginger Lime Sauce
50 per guest

SHORT FINN SEA BASS

Thai Curry Rice Noodles, Baby Bok Choy, Carrots,
Snow Peas, Ginger Soy Sauce
52 per guest

HERB CRUSTED SALMON FILLET

Blended Rice Medley, Julienne Glazed Parsnips,
Zucchini, Carrots, Caper Sauce
48 per guest

TANDOORI CHICKEN

Steamed Jasmine Rice, Creamed Spinach,
Yellow Squash, Garlic Sauce
48 per guest

HERB MARINATED BROILED CHICKEN BREAST

Sweet Potato Puree, Zucchini,
Red Pepper Bourbon Sauce
48 per guest

BREAST OF CHICKEN FLORENTINE

Fettuccini Pasta with Julienne Vegetable, Spinach,
Lemon Caper Sauce
48 per guest

CHAR GRILLED BISTRO SIRLOIN STEAK

Potato Gratin, Baby Carrots, BBQ Demi Glace
56 per guest



Lunch Buffets

The Hilton Atlanta offers daily lunch buffets, which you will find on the following pages. On each buffet, you will notice two prices. The first for the buffet on the given day of the week. The second for the buffet any other day of the week.

MONDAY

HARVEST

Creamy Apple, Pecan & Celery Salad

Spinach & Arugula Greens, Cucumber, Chick Peas, Pumpkin Seeds, Olives, Carrots, Pears & Pecans

White Balsamic, Ranch, Maytag Blue Cheese

Fresh Buttermilk Biscuits, Whole Kernel Corn, Honey Butter

HOT ITEMS

Seared Short Fin Sea Bass, Corn Sauce, Homshimehi Mushrooms

Roast Chicken, Carmelized Onions,

Mashed Buttermilk Potatoes

Maple Glazed Rutabaga, Carrots, Brussel Sprouts

Bean, Kale & Chicken Soup

DESSERTS

Small Plates of Apple Tartlets, Almond Tartlets, Pumpkin Bread Pudding & Cranberry Caramel

58 per guest
63 per guest, any other day

TUESDAY

ELEMENTS

Bistro Salad Bar

Mixed Greens, Bacon, Chopped Egg, Tomatoes, Cucumber, Fried Cheese, Fennel Croutons, Buttermilk Ranch & Balsamic Dressing

Cheddar-Chive Biscuits, Corn Muffins, Flower Petal Honey Butter

HOT ITEMS

Tandoori Flat Bread with BBQ Chicken, Cilantro Sour Cream

Grilled Ham & Cheese Sandwich, Baguette & Honey Cup Mustard

Roasted Turkey Panini, Jack Cheese, Basil Cream Cheese Spread

Sweet Potato Fries, Blue Cheese Dip

Old Fashion Tomato Soup

DESSERTS

Pumpkin Roulade, Cream Cheese Icing Individual Warm Peach Cobbler

55 per guest
60 per guest, any other day

Buffets for less than 30 people will incur a \$100 surcharge.

All luncheon buffets are served with freshly brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated, Tealeaves Teas.

Lunch Buffets

WEDNESDAY

DELI BUFFET

Soup du Jour

Tuna Salad & Potato Salad

Melon, Pineapple, Grapes and Berries

Deli Sandwiches to Include:

Honey Maple Turkey

Spinach, Herb & Garlic Cheese Spread, Whole Wheat

Honey Maple Ham

Gruyere Cheese, Red Leaf Lettuce, Honey Cup Mustard

Brioche Roll

Vegetarian Caprese

Garden Tomato, Mozzarella, Fresh Spinach,

Basil Mayonnaise, Kaiser Roll

SELECT TWO OF THE FOLLOWING HOT SANDWICHES

Hot Pastrami

Corned Beef

Beef Hot Dogs with Sauerkraut

Hot Texas Style BBQ Beef Brisket

Hot Roasted Sliced Turkey with Gravy

Sliced Roast Beef with Horseradish

Rye Rolls , Kaiser Rolls & Appropriate Condiments

DESSERTS

Cherry Cobbler, Key Lime Pie, Chocolate Cake

62 per guest

67 per guest, any other day

THURSDAY

ITALIAN

Caesar Salad

Crispy Romaine Lettuce, Caesar Dressing,
Homemade Garlic Croutons, Aged Parmesan Cheese

Fresh Mozzarella, Prosciutto & Italian Salami
Sliced Ripe Plum Tomatoes, Artichoke Hearts,
Roasted Red and Yellow Peppers, Grilled Eggplant,
Grilled Zucchini & Sicilian Black Olives

Garlic Bread Sticks

HOT ITEMS

Chicken Marsala with Mushrooms

Roasted Vegetable Ravioli
with Vodka Sauce

Rigatoni with Bolognese Sauce

Baked Crostini with Assorted Toppings
Sausage, Margherita,
Grilled Vegetables & Ricotta Cheese

Minestrone Soup

DESSERT

Cannoli, Sfogliatelle, Mini Tiramisu

60 per guest

65 per guest, any other day

*Buffets for less than 30
people will incur a \$100
surcharge.*

All luncheon buffets are served with freshly brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated, Tealeaves Teas.

Lunch Buffets

FRIDAY

WELCOME HOME

Ashland Field Greens Salad
Bowls of Cherry Tomatoes, Sliced Cucumbers,
Sliced Mushrooms, Toasted Pecans & Fennel Croutons,
Vidalia Onions, Cranberry Vinaigrette,
Thousand Island & Blue Cheese Dressings

Creamy Apple, Pecan & Celery Salad

Cranberry Sauce

Cheddar – Chive Biscuits, Corn Muffins,
Flower Petal Honey Butter

HOT ITEMS

Roasted Turkey, Giblet Gravy

Candied Sweet Potatoes

Buttery Mashed Potatoes

Green Beans Cooked in Bacon

Sausage – Apple Stuffing

DESSERT

Eggnog & Graham Cracker Shooter
Gingersnap Cheesecake Shooter
Apple-Pear Cobbler, Cinnamon Ice Cream
58 per guest
63 per guest, any other day

MEXICAN

Tossed Garden Greens, Jicama, Egg,
Cucumber, Olives & Carrots
Lime –Cilantro, Ranch & Vinaigrette

HOT ITEMS

Tortilla Soup with Chicken and Vegetables

Spicy Beef Tacos

Chicken Fajitas

Corn & Flour Taco Shells

Guacamole, Shredded Cheese, Diced Tomato,
Shredded Lettuce, Onions, Sour Cream,
Salsa and Jalapeño Peppers

Boracho Beans Simmered with
Garlic, Spices and Beer

Spanish Rice

Nacho Chips, Queso Blanco

DESSERTS

Pastry Chef's Selection of Flan, Churros
with Mexican Chocolate Sauce, Pineapple Tarts

Fresh Cubed Fruits with Pineapple,
Mango, Papaya and Berries
58 per guest

May We Suggest..

*Fish Taco, Fresh Corn Tortillas, Cabbage Cilantro Slaw,
Ancho Chili Mayonnaise
6 per guest*

*Buffets for less than 30
people will incur a \$100
surcharge.*

All luncheon buffets are served with freshly brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated, Harney & Sons Teas.



Lunch Buffets

TASTE OF ATLANTA

Tossed Garden Greens with Tomato, Cucumber, Olives, Carrots and Crumbled Blue Cheese Ranch, Italian and French Dressings

Seasonal Fresh Fruit and Berries

HOT ITEMS

Corn and Potato Chowder

SELECT TWO ENTRÉES

Sliced Smoked Brisket with Barbecue Sauce

Baked Salmon, Chive Sauce

Grilled Chicken, Wild Mushroom Sauce

Crispy Southern Fried Chicken

Sliced Garlic Roast Beef Sirloin , Burgundy-Shallot Sauce

Sliced Roasted Pork, Brandy Sauce & Dried Fruits

Buttery Mashed Potatoes

Sautéed Green & Yellow Beans

Macaroni and Cheese

Baked Cornbread, Biscuits, Ciabatta Rolls and Butter

DESSERTS

Peach Cobbler, Pecan Pie,

Red Velvet Cake & Pastries

62 per guest

SOUTHERN FAMILY STYLE TABLE BUFFET

Chilled Salad of Ashland Farm Greens, Georgia Summer Peaches, Pecans, Virginia Ham, Cucumbers, Black Olives
Corn Bread Croutons and Peach Vinaigrette.

"Low Country" Creamy She-Crab Soup, Chive Garnish

Crusty Rolls and Butter

ENTREES

(Select two or three entrees)

Braised Beef Short Ribs, Mashed Potatoes

Hickory Smoked Sliced Pork, Red Eye Gravy, Sweet Potatoes

Caramelized Vidalia Onion-Star Anise Sauce

Grilled Chicken Breast, Lemon Herb Oil, Fusilli Pasta

Gulf Crawfish and Red Snapper Fricassee, Steamed Rice

Southern Vegetables

Corn, Tomatoes, Squash and Green Beans

DESSERTS

Peach Cobbler, Pecan Pie, and Caramel Cheesecake

Two Entrees 60 per guest

Three Entrees 65 per guest

All luncheon buffets are served with freshly brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated, Tealeaves Teas.



Dinner Entrees

Dinner Entrées are Served with Salad, Dessert, Freshly brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated & Tealeaves Tea

SALADS

(Please Select One)

ARUGULA GREENS

Country Prosciutto, Shaved Parmesan Cheese, Crimini Mushrooms, Fennel Raisin Croutons, Fig Vinaigrette

SPINACH SALAD

Portobello Mushrooms, Warm Bacon Dressing

MIXED GARDEN GREENS

Julienne Carrots, Sun-Dried Cranberries, Apricots, Cucumber, Roma Tomatoes, Seasoned Croutons, Raspberry Vinaigrette

CAESAR SALAD

Romaine, Aged Parmesan Cheese, Homemade Garlic Croutons, Traditional Caesar Dressing

GREEK SALAD

Spinach, Romaine, Feta Cheese, Red Onion, Calamata Olives, Tomatoes, Herb Vinaigrette

Upgraded Salads, Additional 4 per guest

BOSTON BIBB LETTUCE SALAD

Julienne Smoked Salmon, Sliced Cucumber, Corn, Crunchy Rice Noodles, Ginger-Soy Dressing

LIMESTONE LETTUCE

Medallion of Sesame Encrusted Goat Cheese, Corn, Vine Ripened Tomato, Julienne Carrots, Calamata Olives, Pine Nuts, Champagne Dressing

ASHLAND FARMS FIELD GREENS

To Include Frisée, Mâche and Red Oak Leaf, Quail Egg, Red and Yellow Tomatoes, Julienne Celery Root, Ginger Peach Vinaigrette

DESSERTS

(Please Select One)

CHOCOLATE GANACHE TORTE

Whipped Cream, Candied Orange Baton

PEACH CHARLOTTE

Mango, Berry & Anglaise Sauces

HAZELNUT TORTE

Grand Marnier Sauce, Fresh Berries

WHITE CHOCOLATE – PASSION FRUIT CAKE

Mango Mousse, Fresh Berries

SOUTHERN PECAN PIE

Bourbon – Caramel Sauce

SWEET POTATO PIE

Marigold Whipped Cream

RASPBERRY SWIRL CHEESECAKE

Whipped Cream, Fresh Berries

APPLE STRUDEL

Vanilla Bean – Cranberry Compote

TIRAMISU

Mocha Anglaise Sauce

RED VELVET BUTTER PECAN ICE CREAM BOMB

White Chocolate Sauce

Tableside Presentation



Dinner Entrees

Dinner Entrées are Served with Salad, Dessert, Freshly brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated & Tealeaves Tea

BRAISED BONELESS SHORT RIB OF BEEF

Buttery Mashed Potato, Roasted Carrots,
Cipollini Onions & Celery
75 per guest

Suggested Wine Pairing
Oberon by Michael Mondavi
Cabernet Sauvignon
Quilt Chardonnay

GRILLED NEW YORK STEAK

Olive Oil Infused Mashed Potatoes,
Maple Rutabaga & Baby Carrots,
Bordelaise Sauce
78 per guest

Suggested Wine Pairing
Tangley Oaks Merlot
Starborough Sauvignon Blanc

BROILED SALMON FILLET

Olive Oil Infused Mashed Potatoes, Fresh Roasted
Fennel and Diced Vegetables,
Orange-Herb Gastrique Sauce
72 per guest

Suggested Wine Pairing
Parker Station Pinot Noir
J. Wilkes Chardonnay

MUSTARD RUBBED PETITE FILET MIGNON & JUMBO SHRIMP

Corn Pudding, Asparagus, Fingerling Potatoes,
Red Wine Sauce
85 per guest

Suggested Wine Pairing
Conn Creek Cabernet Sauvignon
Sonoma-Cutrer Russian River Ranches Chardonnay

HERB CRUSTED CHICKEN BREAST

Root Vegetable Medley, Buttery Mashed Potatoes,
Fried Shallot Rings, Black Garlic Silver Thyme Jus
68 per guest

Suggested Wine Pairing
Zaca Mesa Z Cuvee Red Blend
Smoketree Chardonnay

ROASTED FRENCH BREAST OF CHICKEN

Aromatic Lentils, Diced Carrots, Squash, Sweet
Potatoes, Pimento and Basil, Zinfandel Wine Sauce
70 per guest

Suggested Wine Pairing
Meiomi Pinot Noir
J. Wilkes Chardonnay

DIJON MUSTARD DOUBLE CUT PORK CHOP

Fondant Potatoes, Cauliflower Casserole,
Rosemary Demi Glace
72 per guest

Suggested Wine Pairing
Tangley Oaks Merlot
Terlato Pinot Grigio

BROILED MAHI MAHI

Thai Purple Rice with Pineapple, Steamed Gai
Choy, Onion Ginger Ponzu Sauce
74 per guest

Suggested Wine Pairing
Parker Station Pinot Noir
Whispering Angel Rose



Dinner Buffets

All dinner buffets are served with freshly brewed 100% Arabica/Sumatran Coffee, Regular and Decaffeinated, Tealeaves Teas.

HILTON DINNER BUFFET

Duo of Garden Greens

Bowl of Iceberg, Romaine & Bibb

Specialty Lettuces, Baby Arugula, Endive, Iolla Rossa

Roasted, Marinated & Grilled Vegetables

Marinated Garden Tomato Salad, Roasted Zucchini, Squash,

Asparagus & Fennel, Raw Carrots, Cucumber, Green & Black Olives,

Balsamic Pearl Onions, Celery, Green Beans, Chick Peas, Baby Mozzarella,

Croutons, Buttermilk Ranch, Sweet Vidalia Onion, French & Italian Dressings

Artisan Bread Station

Multi Grain Rolls, Pecan – Raisin Rolls, Ciabatta Rolls, Sliced Pumpernickel,

Focaccia, Butter, Garlic Olive Oil, Roasted Red Pepper – Smoked Paprika Spread

HOT ITEMS

Tamarind – Lemongrass BBQ Braised Beef

House “Red” Marinated Roasted & Sliced Jumbo Chicken

Five Cheese Cavatappi Mac & Cheese

Sautéed Spinach in Olive Oil & Onions

Brown & Jasmine Rice, Peas, Fresh Herbs

DESSERT

High Road Craft Ice Cream Buffet

Bourbon Burnt Sugar, Caramelized Peach, Vanilla Fleur de Sel,

Warm Saffron – Currant Bread Pudding,

Pound Cake, Chocolate Dipped Biscotti, Caramel Sauce

90 per guest

Buffets for less than 30 people will incur an \$100 surcharge.



AMERICAS • EUROPE • MIDDLE EAST • AFRICA • ASIA • AUSTRALASIA

Dinner Buffets

THE APPLE TREE

Baby Arugula, Romaine, Cortland Apples, Fresh Mozzarella, Provolone, Prosciutto, Salami, Artichoke Hearts, Roasted Red & Yellow Peppers, Olives, Apple Cider Vinaigrette

Macintosh Apple, Green Cabbage, Walnuts, Stone Ground Mustard Vinaigrette

Artisan Sliced Breads & Rolls, Butter

HOT ITEMS

Sliced Roasted Pork, Fuji Apple Sauce

Roasted Sliced Chicken Breast, Applejack Brandy Sauce

Sweet Potato Souffle

Broccoli Rabe

DESSERTS

Lady Gala Apple Strudel, Cinnamon Whipped Cream

Apple Pie Shooters

Chocolate Ganache Torte

Mulled Apple Cider, Cinnamon Sticks, Orange Rind
85 per guest

HEARTH DINNER BUFFET

Chilled Spinach, Winter Mushrooms, Pickled Carrots, Egg, Sour Dough Croutons, Bacon Dressing

Served from Individual White China

Yellow Finn Potato Salad,
Grey Sea Salt & Provencal Olive Oil

Heirloom Tomatoes, Goat Cheese, Olive Oil

Artisan Sliced Breads & Rolls

Rosemary Ciabatta, Pumppernickel Country Loaf

HOT ITEMS

Molasses & Soy Marinated Sliced Steak

Smothered Chicken Breast, Vidalia Onion,
Brown Gravy

Wild & Jasmine Rice, Pecans, Dried Fruits

Squash Casserole

Brunswick Stew

DESSERTS

Pumpkin Roulade, Cinnamon Sauce

Harvest Baked Apples Stuff
with Pecans & Sharp Cheddar

88 per guest

Buffets for less than 30 people will incur an \$100 surcharge.



Dinner Buffets

SOUTHERN BUFFET

Ashland Field Greens, Bowls of Cherry Tomatoes, Sliced Cucumbers, Sliced Mushrooms, Toasted Pecans, Fennel Croutons, Vidalia Onions, Radishes and Alfalfa Sprouts, Choice of Peach Vinaigrette, Thousand Island and Blue Cheese Dressings

Black Eyed Pea Salad

Cole Slaw with Vidalia Onion Relish

HOT ITEMS

Crisp Fried Buttermilk Battered Chicken Strips
Peach Chutney & Barbecue Dipping Sauce
Barbecued Pork, Buttery Whipped Potatoes,
Sweet Potato Croquettes with Brown Sugar and Molasses,
Southern Turnip Greens, Fried Green Tomatoes,
Baskets of Corn Bread and Cheese Biscuits
Butter and Honey Butter

FROM THE CARVER

Sugar Glazed Ham, Gourmet Mustards
Crisp Fried Turkey Breast
Gravy & Cranberry Sauce
Assorted Miniature Rolls

DESSERTS

Southern Pecan Pie, Kentucky Bourbon Sauce,
Warm Peach Cobbler, Vanilla Bean Ice Cream
95 per guest

SOUTHEAST ASIAN BUFFET

Mizuna & Limestone Lettuce,
Bean Curd, Mushrooms, Peanut Dressing

Beef Salad, Sambal, Cabbage and Carrots

Cucumber, Onion, Ginger, Pickled Daikon Salad

HOT ITEMS

Spicy Green Curry Shrimp, Coconut Milk, Opal Basil,
Vegetable Spring Rolls
Stir Fry Lo Mein, Carrots, Onions, Celery, Shiitake,
Sprouts, Soy Beans & Coriander Fried Pineapple-Pork
Rice
Hot and Sour Soup

SATAY ACTION STATION

Bamboo Sticks with Beef, Chicken & Salmon
Marinated with Soy, Ginger and Lemongrass,
Peanut-Garlic Sauce, Curry Sauce, Spicy Chili Sauce

CARVED WHOLE SPIT ROASTED PIG

Green Onion Flat Bread, Malaysian Dipping Sauces

DESSERTS

Fresh Sliced Tropical Fruits
Mango, Papaya, Pineapple, Lychee,
Melons and Berries, Platter of Mandarin Orange,
Banana, Berry Tarts, Mai Tai Crème Brulee
105 per guest

Buffets for less than 30 people will incur an \$100 surcharge.



Dinner A la Carte

Guests Select Their Entrée When Seated

Appetizer

Warm Goat Cheese and Zucchini Tart
Black Trumpet Mushrooms, Peas, Beurre Blanc

Salad

Ashland Farms Field Greens
Frisée, Mâche and Red Oak Leaf, Quail Egg,
Red & Yellow Pear Tomatoes, Julienne Celery Root
Ginger Peach Vinaigrette

Selection of Freshly Baked Rolls and Butter

Entrées

Skillet Seared Salmon Fillet, Chipotle Pepper Sauce
or
Herb Basted Angus Beef Tenderloin Steak
Cabernet Wine Sauce
Or
Tarragon Crusted Chicken Breast, Calvados Sauce

Entrées Accompanied with Roasted Potato Cake, Jumbo Asparagus, Truffle Honey Basted Carrots

Dessert

Chocolate Mousse Timbale
Mango & Raspberry Coulis
100 per guest



Reception A la Carte

Minimum order of 50 pieces per item

COLD ITEMS 6 per piece

WHITE BEAN, TRUFFLE HUMMUS FLATBREAD Arugula & Roasted Red Peppers	PIMENTO CHEESE FLATBREAD Pickled Smoked Okra	FOIE GRAS SPOONS 5 Spice & Honeycomb Apple Compote
BRIE CHEESE ON BAGUETTE ROUNDS Fresh Berries, Thyme Honey	CHILLED JUMBO SHRIMP Lime – Cilantro Cocktail Sauce	GARLIC & OLIVE OIL BRUSHED CROSTINI Olive & Sun-Dried Tomato Tapenade
SMOKED SALMON CONES Lemon & Dill	SEAFOOD CERVICHE SHOOTER	ROSEMARY CURED HAM & POTATO SALAD Spoon
	CURRIED CRAB SALAD Flakey Pastry	
	DEVILED EGGS Truffle Oil	

HOT ITEMS 8 per piece

TOMATO ARANCINI CROQUETTES	MEATBALLS Sour Cream Sauce	CHICKEN ROPA VIEJA EMPANADA
CHILI-LIME CHICKEN KABOB	BEEF KABOB TERIYAKI Onions & Peppers	PARMESAN ARTICHOKE HEARTS Stuffed with Garlic-Goat Cheese
VEGETABLE AND POTATO SAMOSAS Plum Sauce	CHICKEN LEMONGRASS POT STICKER	LOBSTER & CORN EMPANADA
CANDIED BACON JAM TARTS	FETA & SUN-DRIED TOMATO In Phyllo	MINIATURE BEEF WELLINGTON Béarnaise Sauce
CHICKEN QUESADILLA	TEMPURA SHRIMP Duck Sauce	SEA SCALLOPS IN BACON
GRILLED JUMBO SHRIMP Sweet & Spicy Sauce		CHORIZO SAUSAGE EMPANADA



Reception A la Carte

SOUTHERN VEGETABLE CRUDITÉS

Pickled Baby Corn & Jicama, Sweet Cornichons,
Fennel – Tumeric Cauliflower, Picholine Olives,
Black Olives, Celery, Carrots, Cucumber, Tomatoes,
Jeff's Green Goddess Dip, Roasted – Red Pepper
Almond Spread

Display for 25; 300 each

Display for 50; 525 each

Display for 100; 900 each

RAINBOW OF FRESH FRUIT

Display of Melon, Pineapple, Grapes & Berries

Display for 25; 250 each

Display for 50; 475 each

Display for 100; 900 each

INTERNATIONAL CHEESE SELECTION

Tiles of Domestic and Imported Cheeses to Include:
Saint André, Smoked Gouda, Brie, Swiss, Cheddar &
Port-Salut , Garnished with Nuts, Dried Fruit &
Grapes, French Bread & Gourmet Crackers

Display for 25; 350 each

Display for 50; 600 each

Display for 100; 1000 each

SMOKED SALMON DISPLAY

Capers, Bermuda Onions, Chopped Eggs,
Lemon & Rye Bread

Display for 25; 350 each

Display for 50; 650 each

Display for 100; 1000 each

THE NOSH TABLE

Chorizo, Landjaeger, Salami, Stuffed Mozzarella,
CowGirl Creamery Mt. Tam, Gorgonzola, Sweet Grass
Dairy Goat Cheese, Warm Spinach – Artichoke Dip,
Hummus Spread, Red Pepper Jelly Dip, Picholine Olives,
Taggiasca Black Olives, Celery, Carrots, Flat Breads,
Assorted Country Bread & Crackers

Display for 25; 500 each

Display for 50; 950 each

Display for 100; 1800 each

SUSHI PRESENTATION

Assortment of Tuna (Maguro), Shrimp (Ebi), Salmon
(Sake), Flounder & California Roll
Soy, Wasabi & Pickled Ginger

Display for 25; 400 each

Display for 50; 650 each

Display for 100; 1000 each



Culinary Action Station

Enhancements

Stations are intended to be used as enhancements for receptions and are not permitted to be used as stand alone items. Build your own reception package with a minimum of four stations. Stations are designed for 90 minutes and require a Chef Attendant at \$175.

TEXAS BBQ BEEF BRISKET (30 Servings)

Warm Cheese Biscuits, Sweet Chipotle
Barbecue Sauce
500 each

SLOW ROASTED PORK CUSHION (40 servings)

Corn Grits and Caramelized Vidalia
Onion-Star Anise Sauce
525 each

CAJUN ROAST NEW YORK STRIP LOIN (50 Servings)

Madeira Sauce, Green Creamy Horseradish Sauce,
Miniature Rolls
525 each

ROAST TURKEY BREAST (35 servings)

Cranberry Mayonnaise, Sage Gravy,
Egg Bread Rolls
500 each

BAKED SUGAR GLAZED HAM (50 Servings)

Yellow Raisin Sauce, Jalapeno Biscuits,
Rolls & Corn Muffins
525 each

AUSTRALIAN RACK OF LAMB (30 servings, 6 racks)

Herb Crust and Natural Garlic Lamb
Sauce with Mint
550 each

TENDERLOIN OF BEEF (30 servings)

Roasted or Blackened with Cajun Spices,
or Hickory Smoked
550 each

STEAMSHIP ROUND OF BEEF (250 servings)

Creamy Horseradish & Miniature Rolls
1800 each

DRY RUB BISON LOIN (30 servings)

Bourbon-Chanterelle Mushroom Sauce
500 each



Receptions

Stations are intended to be used as enhancements for receptions and are not permitted to be used as stand alone items. Build your own reception package with a minimum of four stations.

Stations are designed for 90 minutes and require a Chef Attendant at \$175.

RAVIOLI STATION

Butternut Squash Ravioli, Braised Oxtails,
Shredded Basil & Spinach, Shaved
Parmesan
16 per guest

VEAL OSSO BUCCO STATION

Nuggets of Traditional Osso Bucco,
Saffron Rice
17 per guest

RISOTTO & WILD MUSHROOM

Morels, Oyster, Shiitake and Chanterelle
Mushrooms , Sautéed to Order with
Brandy, Shallots, Garlic & Smitane Sauce
Over Herb Risotto
16 per guest

THREE LITTLE PIGS

Roast Pork Tenderloin,
Country Ham Gravy,
BBQ Pork Barley Compote
18 per guest

MAC N CHEESE STATION

Three Cheese
Country Ham
Lobster
18 per guest

MINIATURE CUBAN SANDWICH

Crusty Hors d'Oeuvre - Size Sandwiches Made to Order
Cuban Bread, Roasted Pork, Black Forrest Ham
Swiss Cheese, Pickles & Dressing
Thick Cut Wedge Potatoes Seasoned with Old Bay
Sweet Potato Fries
18 per guest

BRAZILIAN CHURRASSCO STYLE GRILLED MEAT SKEWERS

Beef Tenderloin ,Garlic, Sea Salt & Lime,
Marinated Lamb, Chimichurri of Mint, Cilantro, Garlic,
Olive Oil, Lime, Chicken Tikka, Yogurt, Red Curry & Parsley
Sweet Potato Puree & Cous Cous
24 per guest

MINIATURE BEEF BURGERS

Beef Burgers, Soft Rolls
Assorted Toppings: Cheddar Cheese, Blue Cheese
Crumples, Bacon, Truffle Mayonnaise, Guacamole,
Diced Onion, Pickles, Assorted Gourmet Mustards,
Ketchup, Thick Cut Wedge Potatoes Seasoned with Old
Bay, Sweet Potato Fries
18 per guest

WHIPPED POTATO STATION

Creamy Whipped Yukon Gold Potatoes
Served in Stemmed Glasses
Assorted Toppings: Wild Mushroom in Cognac Sauce,
Shrimp Étouffée, Hickory Smoked Bacon,
Smoked Cheddar Cheese & Sliced Scallions
14 per guest



Reception Packages

All Reception Packages must be purchased based on full attendance and are designed for 90 minutes. Stations require a Chef Attendant at \$175.

GEORGIA ON MY MIND

Southern Vegetable Crudités

Pickled Baby Corn & Jicama, Sweet Cornichons,
Fennel – Tumeric Cauliflower, Picholine Olives,
Black Olives, Celery, Carrots, Cucumber, Tomatoes,
Jeff's Green Goddess Dip, Roasted – Red Pepper Almond Spread

Fried Green Tomatoes, Ancho Chili Remoulade

Fried Chicken Strips ,Peach Chutney

Grits 'N Shrimp Station

Hot Creamy Buttered Grits Served in Stemmed Glasses, Array of Delicious Toppings to Include:
Sautéed Savannah Shrimp, Diced Beefsteak Tomatoes, Hickory Smoked Bacon,
Smoked Cheddar Cheese and Sliced Scallions

Hickory Smoked Pork Station

Mashed Sweet Potato, Molasses, Brown Sugar
Caramelized Vidalia Onion Star Anise Sauce

Individual Pecan Tartlets

Red Velvet Truffles

76 per guest

May we suggest...

Mac 'n Cheese Three Ways

Lobster, Three Cheese, Country Ham

15 per guest



Reception Packages

NOW THAT'S ITALIAN

Tuscan Antipasto Display

Salami Milanese, Prosciutto, Soppressata Sausage, Mozzarella, Provolone, Picholine Olives, Taggiasca Black Olives, Baby Carrots, Celery Sticks, Marinated Mushrooms, Cauliflower,

Artichoke Hearts, Roasted Peppers, Fennel-Yellow Raisin Focaccia Croutons, Chickpea & Garlic Dip , Gorgonzola Blue Cheese Dip

Sausage Stuffed Mushrooms

Asiago & Olive Croquette, Garlic Aioli

Crispy Calamari Fries, Fra Diavolo

Chicken Parmesan Station

Mini Penne Pasta, Vodka Sauce, Shaved Parmesan

Sicilian Pizza & Crostini Station

Assorted Pizza & Crostini topped with Mozzarella, Ricotta & Goat Cheese, Rosemary Potatoes, Zucchini, Sun Dried Tomatoes, Olives, Onions & Eggplant

Meatball & Mozzarella Sliders Station

Cannolis, Tiramisu Shooters

80 per guest

May we suggest...

Limoncello - Pellegrino Mocktail,

7 per guest

OLE

Fruit Display – Pineapple, Mango, Papaya and Berries

Nacho Bar

Tri Colored Tortilla Chips, Chorizo Sausage & Bean Chili, Spicy Cheese Sauce, Jalapeños. Guacamole, Salsa, Sour Cream

Cheese Quesadilla Trumpet

Mini Santa Fe Chicken Springroll

Taco Bar Station

Spicy Beef, Corn & Flour Taco Shells, Shredded Cheese, Diced Tomato, Shredded Lettuce, Onions, Guacamole, Sour Cream, Salsa & Jalapeño Peppers

Tequila Shrimp Station

Sautéed Jumbo Citrus Shrimp, Yellow Rice, Cilantro - Tequila Sauce

Churros, Flan,

Mini Mexican Chocolate & Kahlua Shooters

72 per guest

May we suggest ...

Shredded Chicken Mole Soft Taco, Pico de Gallo, Tomatillo Sauce, Cilantro Sour Cream

9 per guest



Reception Packages

PACIFIC RIM

Japanese Nigiri and Sushi Rolls, Tuna, Shrimp, Salmon, Flounder and California Rolls, Soy, Wasabi & Pickled Ginger

Mini Peking Duck Springroll, Duck Sauce
Pork Pot Sticker, Plum Sauce
Vegetable Eggroll

Korean Taco Station

Korean Beef, Broiled Sweet & Spicy Fish, Cabbage - Carrot Slaw, Siracha Mayonnaise, Korean Garlic - BBQ Sauce

Thai Chicken Satay Station

Pad Thai Noodles, Peanut Sauce

Pork Fried Rice, Pineapple, Vegetables, Egg

Fortune Cookies, Coconut Ice Cream, Mai Tai Mousse
85 per guest

May we suggest

*Sake, Lychee & Pineapple Punch
10 per drink*

SEASONAL

Tiles of Assorted Artisan Cheeses, Sweet Grass Dairy, Cow Girl Creamery, Reypenaer, Honeycomb, Fig Cake, Crackers, Croutons, Pecan Raisin Bread

Curried Bacon Jam Tart
Tempura Shrimp, Duck Sauce

Open Faced Country Bread Bites – Two Ways
Prosciutto, Shaved Parmesan, Grilled Vegetables, Basil Aioli & Garlic
Garbanzo Bean Puree, Chorizo Sausage, Micro Cilantro

Roasted Turkey Station
Herb Roast Breast, Shredded Leg Meat, over Sausage & Apple Stuffing, Sage Gravy

Braised Beef
Gouda Cheese Grits, Fried Onions

Fried Apple & Peach Pies
Nutella Hazelnut Dip, Powered Sugar
78 per guest



Bar

All host, package and cash bars require a bartender at \$175 per bar.

All bars require one bartender per 100 guests.

All host or package bars are subject to an additional 3% liquor tax.

Cash bars require a minimum of \$500 in sales per bar

DIAMOND BAR

Tito's Vodka, Hendrick's Gin, BANKS 5 Island Blend Rum, Casamigos Blanco Tequila,
Jameson Whiskey, Knob Creek Bourbon, Glenmorangie Original 10 Yr Scotch

Blue Moon, Bud Light, Corona Extra, Miller Light,
Sam Adams Lager, Stella Artois, Sweetwater 420, Southern Brewing Hobnail IPA

Domaine Ste. Michelle Brut– Sparkling
Wente Estate Grown – Chardonnay
Wente Southern Hills– Cabernet Sauvignon

GOLD BAR

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila,
Bulleit Rye Whiskey, Jack Daniel's Bourbon, Dewars 12 Yr Scotch

Blue Moon, Bud Light, Corona Extra, Miller Light,
Sam Adams Lager, Stella Artois, Sweetwater 420

Riondo – Prosecco Spumante DOC
Greystone - Chardonnay
Greystone – Cabernet Sauvignon

BLUE BAR

Smirnoff Vodka, New Amsterdam Gin, Myer's Platinum Rum, Sauza 100% Blue Agave Silver Tequila,
Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch

Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken

Wycliff Brut- Sparkling
Proverb - Chardonnay
Proverb – Cabernet Sauvignon

*Looking for your favorite brand?
Your Catering/Event Manager can help with that!*



Bar

HOST BAR

Domestic Beer	8 per drink
Imported & Specialty Beer	9 per drink
Blue Bar Cocktails	10 per drink
Blue Bar Wine by the Glass	10 per glass
Gold Bar Cocktails	12 per drink
Gold Bar Wine by the Glass	12 per glass
Diamond Bar Cocktails	14 per drink
Diamond Bar Wine by the Glass	14 per glass

*May we suggest
Mocktails & Signature Cocktails...
Ask your Catering/Event Manager for
details*

PACKAGE BAR OPTIONS

Blue Bar Package	
1st Hour	20 per guest
2nd Hour	16 per guest
Additional Hours	12 per guest
Gold Bar Package	
1st Hour	24 per guest
2nd Hour	18 per guest
Additional Hours	14 per guest
Diamond Bar Package	
1st Hour	28 per guest
2nd Hour	24 per guest
Additional Hours	20 per guest

*All hosted bars are subject to an additional
3% alcohol city tax*

CASH BAR

*Cash bars must meet a minimum of \$350.00 (inclusive) in bar sales
and are subject to a \$175.00 bartender fee.*



Wine Selections

SPARKLING

PROSECCO, MIONETTO "PRESTO" D.O.C. BRUT, ITALY	45 PER BOTTLE
PROSECCO, LA MARCA, ITALY	50 PER BOTTLE
SPARKLING, CHANDON BRUT, NAPA	75 PER BOTTLE
SPARKLING, ETOILE ROSE, NAPA	175 PER BOTTLE
CHAMPAGNE, MOET IMPERIAL BRUT, EPERNAY, FRANCE	200 PER BOTTLE
CHAMPAGNE, VEUVE CLICQUOT YELLO W LABEL, EPERNAY, FRANCE	225 PER BOTTLE

WHITE WINES

CHARDONNAY, MORNING FOG, LIVERMORE VALLEY	55 PER BOTTLE
CHARDONNAY, SONOMA-CUTRER RUSSIAN RIVER RANCHES, SONOMA	70 PER BOTTLE
CHARDONNAY, MER SOLEIL RESERVE, SANTA BARBARA COUNTY	85 PER BOTTLE
CHARDONNAY, SCHUG, SONOMA COAST	75 PER BOTTLE
CHARDONNAY, STAG'S LEAP WINE CELLARS KARIA, NAPA VALLEY	130 PER BOTTLE
SAUVIGNON BLANC, MATANZAS CREEK, SONOMA	75 PER BOTTLE
SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND	125 PER BOTTLE
PINOT GRIGIO, TERLATO FAMILY, FRIULI, ITALY	80 PER BOTTLE
PINOT GRIGIO, ALTA LUNA, VENETO ITALY	50 PER BOTTLE
ROSE, ELOUAN, OREGON	75 PER BOTTLE

RED WINES

CABERNET SAUVIGNON, COLUMBIA CREST H3, HORSE HEAVEN HILLS, WA	55 PER BOTTLE
CABERNET SAUVIGNON, OBERON, NAPA COUNTY	75 PER BOTTLE
CABERNET SAUVIGNON, CONN CREEK, NAPA COUNTY	95 PER BOTTLE
MERLOT, FERRARI-CARANO, SONOMA COUNTY	70 PER BOTTLE
PINOT NOIR, MEIOMI, CALIFORNIA	75 PER BOTTLE
PINOT NOIR, THE FOUR GRACES, WILLAMETTE VALLEY, OR	90 PER BOTTLE
MALBEC, BODEGA NORTON RESERVA, MENDOZA, ARGENTINA	75 PER BOTTLE
RED BLEND, CONUNDRUM, CALIFORNIA	75 PER BOTTLE
TUSCAN BLEND, TENUTA DELL'ORNELLAIA LE VOLTE, TUSCANY, ITALY	95 PER BOTTLE
TEMPRANILLO, TORRES CELESTE CRIANZA, DO RIBERA DEL DUERO, SPAIN	90 PER BOTTLE



Hilton Atlanta Policies & Information

FUNCTION ROOM ASSIGNMENT

Function room assignments are made based upon the number of anticipated guests. These locations are not guaranteed. Should these anticipated numbers increase or decrease, we reserve the right to change the room assignment based on adjusted attendance information and/or other business needs, to like space. Additional charges may apply. The function time noted on the event order is the time that the room will be reserved for your use.

GUARANTEE

To assure proper food and beverage purchasing and preparation, the number of people attending must be given to your Catering/Event Manager three business days (72 business hours) by 9am prior to the function. This number will be considered your guarantee, and it is not subject to negotiation after submission. The hotel will only prepare seating and food for 3% over the guaranteed number and will charge either for the guaranteed number or the actual number of guests served, whichever is greater. If you need to increase the number of guests after the guarantee has been given, please call your Catering/Event Manager.

FOOD AND BEVERAGE

The enclosed menus should serve as suggestions for your upcoming event at The Hilton Atlanta. Your Catering/Event Manager would be delighted to help you plan an event that expresses your individual ideas through a specially designed menu. Alcoholic beverage sales and service are regulated by the State Liquor Control Board. The Hotel, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy that no alcoholic beverages may be brought into the Hotel from outside sources. Due to current health regulations, food or beverage may not be taken off the premises after it has been prepared and served to guests. In addition, no food may be brought into the hotel. Leftover food from catered functions may be donated to local charities. Ask your Catering/Event Manager for details.

REQUEST FOR MULTIPLE ENTRÉES

If multiple entrées are requested, the following will apply: If there is a price discrepancy between the three entrées, the higher price will prevail for all entrées. Guarantees for each entrée are required in accordance with the guarantee schedule.

AUDIO VISUAL

Complete in-house audio visual equipment and services are provided by Presentation Services. Orders may be placed with your Catering/Event Manager or directly with Presentation Services at 404-221-6893.

SHIPPING AND RECEIVING

Packages for meetings may be delivered to the hotel three working days prior to the meeting. Packages for events, which arrive more than three days prior to your meeting, cannot be accepted due to the storage limitations. In addition, please note the pricing schedule for handling, storage and shipping of guest packages. You will be responsible for the appropriate charges.

