WEDDING PACKAGE 2021

Four hour of continuous premium open bar

Top shelf brands, Domestic and Imported cordials, wines and beers

Passed Hors d’ Oeuvres

(Please Select Eight)

Hot Hors d’ Oeuvres

Orange Hoisin Glazed Boneless Short Ribs

Gingered Chicken Wrapped in Applewood-Smoked Bacon

Garlic-Seared Shrimp Skewers

Coconut Shrimp with a mango sauce

Vegetable Spring Rolls with Sweet Chili Sauce

Cuban Spring Rolls

Mac & Cheese Poppers

Andouille Sausage Stuffed Mushrooms

Pan-fried Pork Pot Stickers

Mini Beef Wellingtons

Boneless Buffalo Chicken Bites

Cocktail Franks in a Blanket with Honey Dipping Sauce

Cold Hors d’oeuvres

Caprese Skewers

Beef Carpaccio Crostini

Cumber topped with Dill and Smoked Salmon

Asparagus, Tomato and Goat Cheese Crostini

Truffle Deviled Eggs

Cold Hors d’ Oeuvres ----- Buffet

Charcuterie Board featuring Aged-Salami, Prosciutto and Pepperoni

With a fine selection of Imported and Domestic Chesses

Balsamic-Roasted Vegetables with Baked Ciabatta Bread

Crudité of Raw Vegetables with Dip

Traditional Hummus with Naan Bread

Pico de Gallo with Hilton Ocala made Chips

Champagne Toast for ALL!!

First Course (Choice of One)

House Salad, Field Greens, Romaine, shredded carrots and grape tomatoes: choice of dressing

Baby Spinach Salad, with Applewood-smoked bacon bits, feta cheese and Mandarin oranges with a champagne vinaigrette

Caesar Salad, Crisp Romaine tossed with Parmesan cheese and roasted garlic croutons in a Caesar dressing

Granny Smith Apple Salad, with candied walnuts, sliced strawberries and goat cheese tossed with fields greens in an apple cider ginger vinaigrette

Main Course (Choice of Two)

Chicken Marsala, Served with a medley of imported & domestic mushrooms in a savory Marsala wine sauce

Chicken Francaise, Lightly egg-dipped and sautéed in a lemon butter sauce: topped with diced tomatoes and chives

Chicken Florentine, Topped with spinach, shitake mushrooms, roasted red peppers and Provolone cheese

Chicken Caprese, with oven-roasted tomatoes & fresh mozzarella topped with marinara sauce

Parmesan and Panko-Crusted Lemon Sole, Lemon caper butter sauce

Tangerine-Grilled Atlantic Salmon, Brushed with a tangy tangerine glaze

Baked Chilean Sea Bass, Ona bed of caramelized leeks

Jumbo Lump Crab cakes, accented with fresh lemon: lightly panko-crusted, with a refreshing mango coulis

Braised Boneless Beef Short Ribs, Tenderized to perfection, boneless short ribs in a wine demi-glace: crowned with frizzled leeks

Roast Prime Rib, Served with au jus, crispy fried onions and a tangy horseradish sauce

Filets Gorgonzola, Tow petite filets mignon, served with sautéed spinach and roasted red peppers: presented with a blue cheese& beurre blanc-infused demi glaze

Surf & Turf, (6oz) broiled filet mignon: accompanied by two jumbo lump crab cakes, lightly panko-crusted, pan seared and served with a refreshing mango coulis

Broiled Filet Mignon, (8oz) Served with caramelized onions and tangy horseradish sauce

Traditional Surf & Turf, One 6 oz. lobster tail steamed with a 6 oz. filet mignon

Vegetable Cannelloni, Grilled and roasted vegetables and baby spinach hand rolled with fresh pasta: baked in a savory tomato basil sauce topped with fresh mozzarella (V)

Roasted Vegetables and Mushroom Risotto (V/GF)

All Entrées, with the exception of Vegetarian Selections are served with our Selection of Seasonal Vegetables and our Potato Selections & Warm Rolls with Butter

Italian Blend Coffee, Imported Teas, Brewed Decaffeinated Coffee

Wedding Cake served with a Raspberry Coulis-Painted Plate with a chocolate drizzle

Our Pastry Chef’s Seasonal; Array of Miniature Desserts hand-made to complement your Wedding Cake

Chicken Marsala….Saturday Day/ Sunday $110. Friday Night $120. Saturday Night $130.

Chicken Francaise…Saturday Day/Sunday $110. Friday Night $120. Saturday Night $130.

Chicken Florentine…Saturday Day/Sunday $110. Friday Night $120. Saturday Night $130.

Chicken Caprese…….Saturday Day/ Sunday $10. Friday Night $120. Saturday Night $130.

Tangerine-Grilled Atlantic Salmon. Saturday Day/Sunday $114. Friday Night $124. Saturday Night $134.

Baked Chilean Sea Bass….Saturday Day/ Sunday $131. Friday Night 141. Saturday Night 151.

Jumbo Lump Crab Cakes…. Saturday Day/ Sunday $126. Friday Night $136. Saturday Night $146.

Braised Boneless Short Ribs….Saturday Day/ Sunday $90. Friday Night $100. Saturday Night $110.

Prime Rib… Saturday Day/ Sunday $106. Friday Night $136. Saturday Night $146.

Filets Gorgonzola…. Saturday Day/ Sunday $128. Friday Night $138. Saturday Night $148.

Surf & Turf…. Saturday Day/ Sunday $131. Friday Night $141. Saturday Night $151.

Broiled Filet Mignon…. Saturday Day/ Sunday $131. Friday Night $141. Saturday Night $151.

Traditional Surf & Turf…Saturday Day/ Sunday $148. Friday Night $158. Saturday Night $168

Vegetable Cannelloni….Saturday Day/ Sunday $113. Friday Night $123. Saturday Night $133.

Vegetable & Mushroom Risotto. Saturday Day/ Sunday $113. Friday Night $123. Saturday Night $133

The experience, professionalism and friendliness of the staff of the Hilton Ocala assure you the

ultimate in food quality, exquisite service and flawless coordination of all details of your special day