Hilton Memphis Wedding Menu Packages

All prices are subject to our customary service charge (currently 23%) and state sales tax (currently 9.75%)



Silver Package Buffet \$50

Your choice of Two (2) Salads, Two (2) Entrees and Two (2) Sides

Gold Package Buffet \$70

Your choice of Three (3) Passed Hors doeuvres,

Two (2) Salads, Two (2) Entrees and Two (2) Sides

Diamond Package Buffet \$95

Your choice of Three (3) Passed Hors d' oeuvres

One (1) Attended Station

Your choice of Two (2) Salads, Two (2) Entrees and Three (3) Sides

Package Enhancements

Additional Hors d'oeuvres Item \$4 per person

> Additional Salad \$5 per person

Additional Entrée \$10 per person

Additional Side \$6 per person

Additional Station \$12 per person



Hilton Memphis Hors d'oeuvres Selections

Hot

Beef Wellington Chicken Cordon Blue Spínach and Feta Puff Chipotle Beef Churrasco Chicken Marsala and Mushroom Tart Fig and Onion Tart with Bacon Jam Thai Shrimp Sticks Chicken Fajita Horn

Cold

Míní Antipasto Skewer Classic Shrimp Cocktail Shot Sliced Kiwi and Strawberry Bruschetta Kalamata Olive Hummus on a Pita Chíp Gazpacho Shooter



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Buffet Selections

Salad Options

Tri color tortellini salad with roasted peppers, green onions and a herb vinaigrette

Mediterranean mozzarella salad with tomatoes, olives and fresh basil

Roasted vegetable salad with zucchini, yellow squash, asparagus, peppers, onions and carrots

Southern potato salad with Yukon potatoes, celery, onions and a mustard dressing

Moroccan couscous salad with apricots, almonds and feta cheese with honey vinaigrette

Classic Caesar salad with croutons and parmesan cheese, Caesar dressing

House salad bar, cucumbers, carrots, tomatoes and cheddar cheese choice of dressing

Mixed greens, sunflower seeds, edamame, apple chips, dried cranberries oil-less blueberry dressing

Entrée Options

Braised beef short rib, pan au jus

Grilled chicken breast, tomato and cilantro relish

BBQ pulled pork, Carolina BBQ sauce

Seared salmon, lemon cream

4 oz beef filet, red wine demi-glace

Chicken roulade, filled with pimento cheese and a roasted tomato pan sauce

Southern fried catfish, spicy remoulade sauce

Slow roasted pork loin, peach chutney
BBQ brisket, molasses BBQ sauce



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Side Options

Honey glazed baby carrots

Steamed asparagus

Caramelized brussel sprouts

Summer vegetable medley

Braised collard greens

Roasted multi-color cauliflower

Yukon smashed potatoes

Garlic roasted red bliss potatoes

Wild rice pilaf

Macaroni and cheese

Orzo pasta with tomatoes and basil

Down home baked beans

Diamond Package Station Options, with Attendant

"Tater" Bar

Yukon gold mashed potatoes, roasted and mashed sweet potatoes, and golden brown tater tots

Toppings include shredded cheddar cheese, chopped bacon, green onions, sour cream, whipped butter, cinnamon



Asian Station

Edamame pot stickers, fried rice, vegetable lo mien, chicken lettuce wraps, tempura vegetables

Assorted dipping sauces, teriyaki, sweet chili, spicy ginger

Latin Station

Shrimp ceviche, mini barbacoa tacos, mini chicken burritos, burracho beans, cilantro yellow rice

Toppings: diced tomatoes, sliced black olives, diced white onion, chopped cilantro, salsa, sour cream

Twisted Southern Station

Fried bologna sliders, mac and cheese muffins, fried okra, sausage and cheese, low country pork and beans

Euro Station

Swedish meatballs, fish and chips, brie en croute, gravlax crostini, antipasto shooter

Pasta Station

Choice of two pastas and two sauces cooked to order with assorted toppings, mushrooms, broccoli, onions, grilled chicken, roasted peppers, spinach and tomatoes Sauces: marinara, Alfredo, basil pesto oil, cilantro cream

Pasta: penne, tortellini, cheese ravioli, ziti

Cupcake Station

Vanilla and chocolate cupcakes decorated with white frosting and ready for your guests to decorate with assorted topping and sugars. We can customize the toppings to match your décor

Plated Meals

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Salad Options

Classic Caesar salad with croutons and parmesan cheese, Caesar dressing

House salad bar, cucumbers, carrots, tomatoes and cheddar cheese choice of dressing

Mixed greens, sunflower seeds, edamame, apple chips, dried cranberries, oil-less

blueberry dressing or choice of dressing

Entrée Options

Grilled chicken breast, tomato and cilantro relish \$40

Seared salmon, lemon cream \$48

Beef filet, red wine demi-glace \$60

Chicken roulade, filled with pimento cheese, roasted tomato pan sauce \$48

Slow roasted pork loin, peach chutney \$45

Grílled Portabella Vegetable Stack / Pomodora Sauce
Angel Haír Pasta \$50

Sídes (choose two)

Medley of seasonal vegetables Green beans almandine Honey glazed baby carrots Olive oil and garlic roasted potatoes Basmati Rice with spring onions Yukon Gold mashed potatoes

Desserts

Lemon Cream Cake Cheesecake with Strawberry Topping
Chocolate Mousse Cake

All meals are served with Warm Rolls and Butter, Coffee, Decaffeinated Coffee and Tea



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Combination, Plated Meal Option

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Herb Marinated Grilled Chicken with Sun Dried Tomato Cream Beef Tenderloin with Wild Mushroom Wine Reduction

\$65

Grilled Filet of Beef / Cabernet Reduction Pan Seared Salmon with Chili Lime Sauce

\$68

Grilled Chicken Breast with Lemon Cream Sauce Pan Seared Salmon with Peach Chutney

\$60

Beef Short Rib with Pan Gravy Kataifi Wrapped Shrimp with Jalapeno Peach Chutney

\$62

All meals are served with Salad, Warm Rolls and Butter, 2 Sides and Dessert

Coffee, Decaffeinated Coffee and Tea