

E M B A S S YS U I T E Sby Hilton^{**}

Lunch Menus

<u>Soups</u>

Tomato Basil

Chicken Tortilla

Cream of Mushroom

Cream of Poblano with Roasted Corn

Cream of Broccoli & Cheese

\$4.00 (per person)

<u>Salads</u>

House Salad Cucumbers, Tomatoes and Ranch Dressing

Caesar Salad Parmesan Cheese, Croutons and Caesar Dressing

Spinach Salad Feta Cheese, Strawberries, Honey Crusted Pecans and Balsamic Glaze

> Boston Bibb and Romaine Salad Mandarin Slices and Caramelized Almonds

> > \$5.00 (per person)

Dressings: Raspberry Vinaigrette, Italian Vinaigrette, Buttermilk Ranch & Blue Cheese

Chicken Entrees

Chicken Cordon Bleu 6 oz. Chicken Breast with Ham and Swiss Cheese \$17.99 (per person)

Chicken Piccata 6 oz. Sautéed Chicken Breast with Lemon Capers & White Wine Sauce \$16.99 (per person)

Crusted Chicken 6 oz. Pecan Crusted Chicken Breast with Lemon Basil Cream Sauce \$17.99 (per person)

Chicken Florentine 6 oz. Sautéed Chicken Breast with Creamy Spinach & Mushroom Sauce \$16.99 (per person)

Chicken Monterrey 6 oz. Chicken Breast Topped with Sliced Avocado, Tomato and Monterrey Cheese \$16.99 (per person)

Beef Entrees

6 oz. Filet of Beef and Two Medium Shrimp with Choice of Sauce \$24.95 (per person)

> 8 oz. Ribeye Steak with Choice of Sauce \$24.95 (per person)

8 oz. New York Strip Sirloin with Choice of Sauce \$24.95 (per person)

Selection of Sauces: Brandy Mushroom Sauce, Béarnaise Sauce, Demi-Glace

Choice of Starch

Scalloped Potatoes

Twice-Baked Potato

Garlic Roasted Red Potatoes

Buttermilk Mashed Potatoes

Wild Rice Pilaf with Cranberries and Toasted Walnuts

Traditional Rice Pilaf

Angel Hair Pasta with Olive Oil and Garlic

Choice of Vegetable

Whole Green Beans Almandine Bacon-Wrapped Green Beans Seasonal Mixed Vegetable Medley Steamed Lemon Broccoli Asparagus

Desserts

German Chocolate Cake \$3.95 (per person)

Cheesecake with Strawberry Sauce \$3.95 (per person)

> Carrot Cake \$3.95 (per person)

Strawberry Short Cake \$3.95 (per person)

Key Lime Pie \$3.95 (per person)

Chocolate Mousse Cake \$5.00 (per person)