



**Hilton**  
PASADENA

# HILTON PASADENA DINNER MENU



# PLATED DINNER

All dinner entrées include salad, Chef's choice of starch and vegetables and rolls with butter. Dessert is served with choice of freshly brewed coffee or decaffeinated coffee, assorted hot tea or ice tea. When selecting two menu items, the higher priced menu prevails.

## FREE RANGE CHICKEN BREAST

**\$59.00 Per Person**

Served with a roasted shallot jus

## PARMESAN CRUSTED CHICKEN

**\$60.00 Per Person**

Served with a roasted garlic cream sauce

## LINE CAUGHT FRESH SALMON

**\$62.00 Per Person**

Served with a yuzu butter sauce

## SEARED LOCAL HALIBUT

**\$62.00 Per Person**

Served with parsley, lemon, and capers

## STOUT BRAISED BONELESS BEEF SHORT RIBS

**\$62.00 Per Person**

Served with marsala mushrooms and veal bone reduction with creamy bleu cheese polenta

## GRILLED FLAT IRON STEAK

**\$65.00 Per Person**

Served with a red chlmichurri sauce

## PAN SEARED FILET MIGNON

**\$69.00 Per Person**

Served with caramelized cipollini onions and port reduction

## LINE CAUGHT SALMON AND BREAST OF CHICKEN

**\$77.00 Per Person**

Grilled salmon with a sweet soy and mirin glaze Paired with breast of chicken with a roasted bell pepper beurre blanc

## STOUT BRAISED BONELESS SHORT RIB

**\$77.00 Per Person**

Beef filet served with sautéed mushrooms and madeira jus paired with breast of chicken with chardonnay sauce

## FILET MIGNON AND GRILLED SHRIMP

**\$79.00 Per Person**

Pan seared filet mignon, sauce merlot paired with grilled shrimp with orange and tomato compote, served with sautéed cremini mushrooms

## VEGETARIAN SELECTIONS

**\*Same price as primary entrée choice**

## SPINACH AND RICOTTA RAVIOLI

Served with a tomato basil sauce

## BLACK TRUFFLE RISOTTO

Served with wild mushrooms and grilled vegetables

## FRESH HERB POLENTA CAKE VEGAN

Served with tomato ragu and roasted vegetables



All pricing is per person unless noted otherwise. Pricing is subject to a 24% taxable service charge, 5% event fee, and current sales tax.

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# SALADS AND DESSERTS

Three course plated lunches include one salad and one dessert from the menu below.

## SALADS • SELECT ONE

### PASADENA SALAD

Mixed greens, caramelized walnuts, goat cheese, fresh strawberries, and a citrus vinaigrette

### GREEK SALAD

Seasonal mixed greens, kalamata olives, sun dried tomatoes, cucumbers, pickled onions, feta cheese, and a champagne herb vinaigrette

### CAESAR SALAD

Romaine lettuce with rustic croutons, freshly grated parmesan cheese, and caesar dressing

### CAPRESE SALAD

Organic baby greens, fresh roma tomato, creamy ricotta with herb lemon infused olive oil

## DESSERTS • SELECT ONE

### TIRAMISU

Italian dessert soaked in espresso syrup, filled with sweet mascarpone cream, topped with chocolate shavings

### NEW YORK CHEESECAKE

Cream cheese filling and a crunchy graham cracker crust, topped with raspberry sauce

### CHOCOLATE GANACHE

Rich chocolate cake with a smooth ganache cream, topped with chocolate swirls

### FRESH FRUIT TART

Shortbread pastry base filled with chantilly cream, topped with an assortment of fruit and berries

### STRAWBERRY SHORTCAKE

Spongecake topped with cream and fresh strawberries

# DINNER BUFFETS

All buffets are designed for a minimum of 25 guests, or a \$150 surcharge will apply. Based on 90 minutes of service.

## BARBECUE DINNER BUFFET

\$80.00 Per Person

### Salad Station

Seasonal mixed greens, selection of dressings, Grilled asparagus and baby artichokes, oregano vinaigrette, mozzarella and local farm tomatoes, extra virgin olive oil, balsamic syrup, and basil

### Grill Station

New York Strip, creamed horseradish

Herb-marinated chicken breast

Chef's selection of seasonal fish with lemon caper sauce

### Baked Potato Station

Toppings to include: whipped butter, sour cream, cheddar cheese, chives, bacon toppings

Grilled corn on the cob, bourbon baked beans, Selection of seasonal vegetables, country rolls, sweet butter, and clover honey

### Dessert

Peach cobbler, apple pie, red velvet cake, and chocolate cream pie

Freshly brewed coffee, decaffeinated coffee, assorted hot teas, and iced tea

## EAST MEETS WEST BUFFET

\$80.00 Per Person

### Starters

Chinese chicken salad with napa cabbage, carrots, scallions, cilantro, mandarin oranges, crispy wontons, and a sweet soy sesame vinaigrette

Asian pear salad with spring mix, asian pears, baby tomatoes, bleu cheese, glazed walnuts, and an orange blossom vinaigrette

Miso soup with tofu, scallions, and wakame

### Entrées • Choice of Three

Crispy chow mein with stir fry vegetables

Classic Thai chicken curry with coconut milk and vegetables

Jasmine tea smoked salmon with a yuzu honey mustard sauce

Black pepper beef tips with asparagus, mushrooms, and a hoisin demi glace

### Accompaniments

Chinese sausage fried rice, stir fry vegetables, Chicken pot stickers and shrimp shumai with soy vinegar dipping sauce, vegetable spring rolls with spicy peanut and sweet thai chili sauce

### Dessert

Orange segments and almond fortune cookies

Freshly brewed coffee, decaffeinated coffee, assorted hot teas, and iced tea



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# DINNER BUFFETS CONTINUED

All buffets are designed for a minimum of 25 guests, or a \$150 surcharge will apply. Based on 90 minutes of service.

## CITY OF ROSES

**\$80.00 Per Person**

### Starters

Mixed garden greens with assorted dressings, tri-colored tortellini salad, grilled marinated vegetable salad, and fresh fruit salad with ginger lime dressing

### Entrées • Choice of Three

Chicken breast with champagne and morel mushroom sauce

Chicken agnolotti with sweet peppers, artichokes and fennel cream

Garlic infused sliced sirloin with pommery demi glaze

Poached salmon with lemon butter sauce

Apple stuffed pork loin with sweet onion demi glaze

Vegetable strudel with sherry mushroom cream sauce

### Accompaniments

Chefs selection of starch and seasonal vegetables, with rolls and butter

### Dessert

Assorted cakes and gourmet pastries

Freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced tea



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