



# Banquet Catering Menu



**Hilton**

**HILTON ARLINGTON TOWERS**

950 North Stafford Street | Arlington, VA 22203 | T: +1 703-528-6000

[hiltonarlington.com](http://hiltonarlington.com)

## BREAKFAST BUFFET

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

90-Minute intervals.

All include freshly brewed coffee, decaffeinated coffee, and a selection of Tazo teas.

### OPTIONS | Select one (1)

#### Continental Breakfast | \$25 pp

Freshly baked muffins and breakfast sweet breads

Sliced fruit

Chilled orange juice

#### Metro Continental | \$32 pp

Chilled orange juice and cranberry juice

Scrambled eggs

Seasonal fresh fruit with berries and yogurt dressing

Bite size muffins, english muffins, hearth grain breads to toast

Butter, preserves, peanut butter and Nutella

#### American Breakfast | \$37 pp

Freshly baked muffins and breakfast breads

Seasonal fresh fruit with berries and yogurt dressing

Bananas and apples

Fluffy scrambled eggs

Choice of applewood smoked bacon **OR** sage pork sausage

Choice of pancakes **OR** French toast

Breakfast potatoes

Chilled orange and cranberry juice

### ENHANCEMENTS

#### Pancakes | \$7 pp

Garnished with seasonal berries, nuts

**OR** chocolate chips with maple syrup

#### French toast | \$7 pp

Classic cinnamon sugar toast

with warm maple syrup

#### Steel cut oatmeal station | \$7 pp

With milks, brown sugar, dried fruit and nuts

#### Buttermilk pancake tart | \$9 pp

Stuffed with blueberries, banana-nut,

**OR** cranberry-apple filling

#### Smoked salmon | \$20 pp

With bagels and traditional accompaniments

#### Chilled hard cooked eggs | \$12 pp

#### Omelet station | \$15 pp

Plus attendant fee

#### Morning breakfast wraps | \$10 pp

Egg, Tennessee sausage, and cheddar cheese

Vegetarian option - egg, cheese, peppers, onions

#### Yogurt Parfait Bar | \$9 pp

Make your own with Greek yogurt, berries,

mixed fruit, honey and our house-made granola

PP - PER PERSON

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## MORNING BREAK PACKAGE

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25

30-Minute intervals.

All include freshly brewed coffee, decaffeinated coffee, and a selection of Tazo teas.

### OPTIONS | Select three (3) **OR** five (5)

#### Build your own trail mix

With granola, sunflower seeds, banana chips, yogurt covered pretzels

#### Assorted granola and energy bars

#### Fruit yogurt parfait

With granola and berries

#### Crumbly coffee cake

#### Breakfast sweet breads and muffins

#### Fresh whole fruit

#### Seasonal fruits and berries

#### Warm cinnamon rolls

With cream cheese glaze

#### Scones

With strawberry preserves

#### Fresh fruit kabobs with Brie

### A LA CARTE

Freshly baked gourmet pastries | \$50 per dozen

Fresh bagels, cream cheese | \$44 per dozen

Chilled individual yogurt | \$27 per dozen

Seasonal sliced fruits and berries | \$6 pp

Selection of dry cereals with milks | \$8 pp

### ENHANCEMENTS

Assorted soft drinks | \$5 each

Sparkling and still water | \$6 each

Bottled flavored teas and flavored sparkling waters | \$7 each

Bottled naked juice 15-ounce bottles | \$8 each

Bottled energy drinks | \$6 each

Freshly brewed iced tea | \$75 per gallon

Freshly brewed coffee, decaffeinated coffee, and Tazo teas | \$80 per gallon

Freshly squeezed orange and grapefruit juice | \$40 per gallon

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## EXECUTIVE MEETING PACKAGE

### \$70 PER PERSON

Minimum 15 guests - \$10 surcharge per person (pp) for groups under 15.

All include freshly brewed coffee, decaffeinated coffee, and a selection of Tazo teas.

### EARLY MORNING BEGINNING

90-minute intervals

Chilled orange juice and  
cranberry juice

Scrambled eggs

Seasonal fresh sliced fruit  
with berries and yogurt dressing

Hearth grain breads to toast  
with butter, preserves,  
peanut butter and Nutella

### MID-MORNING REFRESH

30-minute intervals

Freshly baked muffins and  
breakfast sweet breads

Granola bars

### AFTERNOON REFRESHMENTS

30-minute intervals

Freshly baked cookies

House made potato chips and dip

Whole red and green apples

Bottled water and sodas



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## BALLSTON METRO ALL DAY PACKAGE

**\$110 PER PERSON**

Minimum 15 guests - \$10 surcharge per person (pp) for groups under 15.

All include freshly brewed coffee, decaffeinated coffee, iced tea and a selection of Tazo teas.

Also includes all in the “Executive Meeting Package” plus below.

### LUNCH

90-minute intervals

Choice of one (1):

**Chef’s vegan soup du jour,**  
classic Caesar salad, **OR**  
mixed garden green salad with  
house balsamic dressing

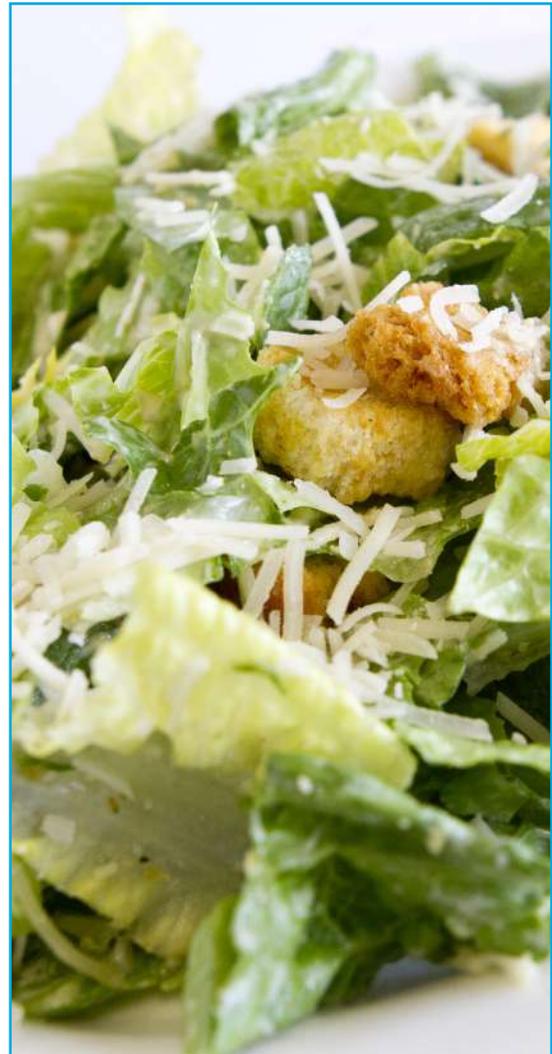
Fresh mixed fruit

**Chef’s choice hot chicken,**  
beef **OR** fish entrée

**Chef’s choice vegetarian entrée**

Market vegetables and starch

**Chef’s selection of sweets**



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# Breaks and Snacks



## AFTERNOON BREAK

PRICE FOR 3 | \$20 PER PERSON

PRICE FOR 5 | \$25 PER PERSON

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

30-minute intervals.

### OPTIONS | Select three (3) **OR** five (5)

Protein and power bars, balance bars, and fruit bars

Fresh selection of whole fruit

Individual flavored yogurts and mixed nuts

House made potato chips and dip

Yogurt covered pretzels and popcorn

Freshly baked cookie assortment

Chocolate nut brownies and blondies

Warm soft pretzels with deli brown mustard

Mini franks in a blanket

Chef's selection of sweets



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## AFTERNOON BREAK (CONTINUED)

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

30-minute intervals.

### A LA CARTE

**Stationed mezze display | \$11 pp**

Hummus, breads, crisps, marinated and grilled veggies

**Chef's choice artisan**

**charcuterie board | \$25 pp**

Garnished with fruit and gourmet crackers

**Artisan cheese board | \$15 pp**

Garnished with dried fruits, nuts and marmalade

**Fresh seasonal garden crudités | \$12 pp**

With two dips

**Seasonal fruits and berries | \$10 pp**

Yogurt dressing, granola

**Freshly baked cookies | \$38 per dozen**

**Warm pretzel trio and dips | \$46 per dozen**

Salt, parmesan, cinnamon sugar

**Freshly baked chocolate nut brownies and blondies | \$46 per dozen**

### AFTERNOON BREAK ENHANCEMENTS

Assorted soft drinks | \$5 each

Sparkling and still water | \$6 each

Bottled flavored teas and flavored sparkling waters | \$7 each

Bottled naked juice 15-ounce bottles | \$8 each

Bottled energy drinks | \$6 each

Freshly brewed iced tea | \$75 per gallon

Freshly brewed coffee, decaffeinated coffee, and Tazo teas | \$80 per gallon

Freshly squeezed orange and grapefruit juice | \$40 per gallon

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## PLATED

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

All plated meals include freshly baked rolls and butter, choice of salad, entrée selection (customized upon request), choice of dessert, freshly brewed coffee, decaffeinated coffee, iced tea and a selection of Tazo teas.

Chef's vegetarian selection available.

### SALADS | Select one (1)

#### Classic Caesar

Romaine lettuce, croutons, parmesan dressing

#### Boston lettuce

Bleu cheese, candied walnuts, carrots, tomato and raspberry dressing

#### Spinach and citrus

Diced red onion, tomato, sunflower seeds and lime chili dressing

### ENTRÉES | Select one (1)

#### Chicken Caesar salad | \$32 pp

Grilled chicken breast with the classic Caesar salad

#### Chesapeake shrimp salad wrap | \$34 pp

Chesapeake Bay spiced shrimp salad wrapped in flour tortilla with lettuce and tomato

#### Lemon herb beurre blanc salmon **OR** chicken | \$40 pp

Hot salmon **OR** chicken topped with classic herb dressing, served with market vegetables

#### Dijon mustard cream chicken breast | \$40 pp

Herb marinated and grilled, served with market vegetables

#### Flank steak chimichurri | \$41 pp

Marinated beef with the sassy Argentinean herb sauce served with market vegetables

#### Tri color cheese tortellini - three cheeses filled with sun-dried tomato | \$38 pp

Parmesan cream sauce served with market vegetables

### SWEET FINISHES | Select one (1)

#### Baked apple pie

#### Seasonal cheesecake

#### Fresh berries with crème

#### Sticky toffee pudding

#### Chef's cake selection

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## LUNCH BUFFET

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

All include freshly brewed coffee, decaffeinated coffee, iced tea and a selection of Tazo teas.

### **SOUTH OF THE BORDER BUFFET | \$44 PP**

Romaine, grilled corn, red onion,  
bell peppers, tortilla crisps,  
with Tex-Mex ranch dressing

Chicken tortilla soup

Rice with beans

Churros with chocolate and  
caramel sauce

#### **Build your own taco bar**

- Spicy ground beef
- Grilled cajun chicken
- Shredded lettuce, tomato,
- Sour cream, shredded cheese, pico de gallo
- Guacamole | \$2 additional

### **STIR FRY | \$45 PP**

Iceberg lettuce with cucumber,  
red onion, edamame, carrots  
with sesame dressing

Today's chef's soup

Vegetable fried rice **OR** Lo Mein noodles

Shredded chicken and broccoli

Mixed asian stir fry vegetables

Wonton crisps with sweet chili sauce

Sliced fruit and fortune cookies

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## LUNCH BUFFET (CONTINUED)

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

All include freshly brewed coffee, decaffeinated coffee, iced tea and a selection of Tazo teas.

### DELI BUFFET | \$40 PP

Fresh bakery buns, croissants and rolls

Sliced cheddar and swiss cheese

Crisp lettuce, sliced tomato, pickles  
and condiments

Sliced roast beef

Sliced ham

Sliced smoked turkey breast

Chocolate nut brownies and cookies

#### Sides | Select three (3)

- Fresh fruit cocktail
- House made potato chips
- Herb potato salad
- Pineapple pepper coleslaw
- Pasta salad
- Mixed green salad

### SANDWICH BUFFET | \$45 PP

Today's chef's soup (specify if vegetarian)  
**OR** salad

Chef's choice cheese board  
with grapes and crackers

Chocolate nut brownies and cookies

#### Appetizers | Choose three (3)

- Fresh mixed fruit salad
- House made potato chips
- Herb potato salad
- Pineapple pepper coleslaw
- Pasta salad

#### Entrées | Choose three (3)

- Chicken panini with fontina cheese  
and mushrooms
- Roast beef on Kaiser rolls with horseradish sauce
- Shrimp salad wraps with lettuce
- Roasted turkey wraps
- Grilled vegetable wraps

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## LUNCH BUFFET (CONTINUED)

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

All include freshly brewed coffee, decaffeinated coffee, iced tea and a selection of Tazo teas.

### CLASSIC LUNCH BUFFET | \$47 PP

Creamy potato and leek soup (vegetarian)  
**OR** chef's choice soup

Classic Caesar salad **OR**  
 chef's mixed salad

Caprese salad

Freshly baked rolls

Chef's choice cake and baked fruit tart

#### Entrées | Choose two (2)

additional selections \$12 each

- Salmon fillet with green goddess sauce  
**OR** sweet chili sauce
- Grilled chicken with mushroom sherry sauce
- Mushroom ravioli
- Flank steak chimichurri
- Sliced strip loin with peppered demi glaze
- Chicken with Dijon cream sauce

#### Sides | Choose two (2)

- Market fresh vegetables
- Mashed potatoes
- Yellow basmati rice with black beans
- Crushed parsley potatoes

### PREMIUM BUFFET | \$52 PP

Black bean, ginger and coconut  
 curry soup (vegan) **OR** chef's choice soup

Classic Caesar salad **OR** chef's mixed  
 salad with grilled sliced chicken breast

Caprese salad **OR** Greek pasta salad

Artisan hearth baked breads

Chef's choice cake and fresh  
 strawberries and cream

#### Entrées | Choose two (2)

additional selections \$18 each

- Seafood stuffed flounder
- Sliced beef tenderloin
- Stuffed chicken breast
- Hoisin BBQ boneless pork rib
- Cajun rockfish with creole cream sauce
- Lobster ravioli

#### Sides | Choose two (2)

- Market fresh vegetables
- Wild rice pilaf with nuts and dried fruit
- Boursin smashed potatoes **OR** any side  
 from classic buffet

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## PLATED

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

All plated meals include freshly baked rolls and butter, choice of salad, entrée selection (customized upon request), choice of dessert, freshly brewed coffee, decaffeinated coffee, iced tea and a selection of Tazo teas.

Chef's vegetarian selection available.

### SALADS | Select one (1)

#### Classic Caesar

Romaine lettuce, croutons, parmesan dressing

#### Mixed greens | + \$2 pp

Charred tomato, goat cheese, olives, artichoke and balsamic dressing

#### Mexican Caesar

Romaine, tortilla crisps, sweet peppers, and Tex-Mex ranch dressing

#### Asian greens | + \$2 pp

Fennel, peppers, sesame seed, mandarin oranges, sugar peas and sesame dressing

### ENTRÉES | Select one (1)

#### Chicken Florentine | \$46 pp

Feta cheese and spinach stuffed chicken breast with mushroom

#### Steak Marchand de vin

Beef with red wine garlic butter sauce  
Sirloin | \$49 pp    Filet Mignon | \$60 pp

#### Lobster ravioli | \$46 pp

Pasta filled with Maine lobster with sundried tomato pesto cream sauce

#### Seared sea bass | \*Market price

Citrus fennel slaw

#### Cajun rockfish and shrimp | \$46 pp

Creole cream sauce

#### Mushroom ravioli | \$43 pp

Pasta with gourmet mushroom filling, served with garlic mushroom sauté, basil and extra virgin olive oil garnished with pine nuts and Romano cheese

### FROM THE PATISSERIE | Select one (1) | presented individually and appropriately garnished

Fresh mixed fruit tart

Apple lattice

Black cherry cheesecake

Chocolate caramel mousse (gluten free)

Chocolate raspberry torte

Pear frangipane tart

Chocolate mousse bombe with brownie crust

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## **BUFFET**

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

All include freshly brewed coffee, decaffeinated coffee, iced tea and a selection of Tazo teas.

### **CLASSIC DINNER BUFFET | \$55 PP**

Balsamic lentil soup (vegan) **OR**  
chef's choice soup

Iceberg and arugula salad with charred  
tomato, goat cheese, olives, artichoke  
and balsamic dressing

Roasted asparagus, fried capers,  
and parmesan with fresh lemon  
squeeze and olive oil

Artisan breads, rolls with butter

Assorted mini dessert bar

#### **Entrées | Choose two (2)**

additional selection \$15 each

- Garlic BBQ shrimp skewers
- Sliced strip loin beef with garlic mushrooms
- Grilled chicken breast with mushroom cream sauce
- Flounder fillets with creole seafood sauce
- Citrus salmon fillet with tropical salsa
- Four cheese pasta with sun-dried tomato sauce

#### **Sides | Choose two (2)**

- Market fresh vegetables
- Mashed parmesan potatoes
- Garlic roasted red potatoes
- Yellow basmati rice and black beans

### **PREMIUM DINNER BUFFET | \$65 PP**

Creamy mushroom tarragon bisque  
(vegetarian) **OR** chef's choice soup

Boston lettuce, bleu cheese,  
candied walnuts, carrots, tomato  
and raspberry dressing

Asparagus and artichokes, fried capers,  
parmesan with fresh lemon squeeze  
and olive oil

Artisan breads, rolls and butter

Chef's choice cake plus fresh  
strawberries and cream

#### **Entrées | Choose two (2)**

additional selection \$20 each

- Beef tenderloin Chesapeake with crab and tomato salsa
- Ruby port duck breast with orange glazed
- Grain mustard pork loin with rosemary demi glaze
- Blackened rockfish Cajun cream sauce
- Mushroom and truffle ravioli in saffron sauce

#### **Sides | Choose two (2)**

- Market vegetables
- Potato gratin
- Saffron basmati rice
- Herb roasted fingerling potatoes
- OR** any side from classic buffet

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## HORS D'OEUVRES

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

All hors d'oeuvre reception packages are butler served on trays by uniformed service staff.

### LIGHT RECEPTION PACKAGE | \$35 PP

60-minute intervals

Stationed artisan cheese display  
and vegetable crudités

Butler passed hors d'oeuvres |  
Choose four (4)

See selection list

### RECEPTION PACKAGE | \$60 PP

90-minute intervals

Stationed artisan cheese display  
and vegetable crudités

Stationed mezze display including  
hummus, breads, crisps, marinated  
and grilled vegetables and fruits

Butler passed hors d'oeuvres |  
Choose eight (8)

See selection list

### SELECTIONS

Korean beef bulgogi taquito

Thai chicken satay (gluten free)

Buffalo chicken taco

Maryland crab cake

Coconut shrimp

Southwest salmon satay

Sicilian vegetarian  
caponata star (vegan)

Spanakopita (vegetarian)

Brie, raspberry almond filo roll

Quinoa and zucchini fritter  
(gluten free, vegetarian)

Caprese tomato mozzarella cup

Red berry beignet

Mini dessert shooters

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## HORS D'OEUVRES (CONTINUED)

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

All hors d'oeuvre reception packages are butler served on trays by uniformed service staff.

### GROUP ONE | \$200 PER 50 PIECES

Korean beef bulgogi taquitos  
 Thai chicken satay (gluten free)  
 Peking duck roll  
 Indian chicken tandoori (gluten free)  
 Thai chicken satay (gluten free)  
 Sicilian caponata star (vegan)  
 Spanakopita (vegetarian)  
 Caprese cup  
 Quinoa zucchini puffs  
 (gluten free, vegetarian)

### GROUP THREE | \$300 PER 50 PIECES

Japanese beef yakitori  
 Malibu shrimp with coconut skewer  
 Southwest salmon satay  
 Lamb gyro  
 Rye puff  
 Casino shrimp wrapped in bacon  
 Maryland crab cake  
 Beef short rib Manchego empanada  
 Maui shrimp spring roll

### GROUP TWO | \$225 PER 50 PIECES

Pork taquitos  
 Indian vegetable samosa  
 Brie and pear toasted almond purse  
 Cuban mini sandwich  
 Spinach and artichoke wonton  
 Buffalo chicken taco  
 Fig and goat cheese flatbread  
 Bacon wrapped chorizo stuffed date  
 Red berry beignet  
 Chocolate hazelnut beignet  
 Mini dessert shooters

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## THEMED

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

\*A chef fee of \$150 will be charged for action stations (per station at 75 people).

### GARDEN VEGGIE AND GOURMET CHEESE STATION | \$24 PP

Vegetable crudité's with two dipping sauces  
Artisan cheese display garnished with fruits  
Assorted gourmet crackers

### HUMMUS STATION | \$12 PP

Traditional **OR** red pepper hummus  
Marinated and grilled vegetables and breads

### GARDEN SALAD STATION | \$16 PP

**Assortment of toppings**  
Matchstick carrots, grape tomatoes, edamame beans, cucumber, mushroom, bell peppers, corn, dried cranberries, broccoli, croutons, and sunflower seeds

**Selection of greens**  
Romaine lettuce, local field greens, and spinach

**Selection of dressings**  
Ranch dressing, balsamic vinaigrette, sun-dried tomato dressing, and extra virgin olive oil served with bread sticks

**Add:** Chicken +\$2 | Beef +\$6 | Salmon +\$9

### SOUP STATION | \$10 PP

Choose three (3)  
Roasted Red Pepper Bisque  
Balsamic Lentil \*\*  
Potato Leek  
Black Bean Curry \*\*  
Tomato Basil  
7 Bean \*\*

All Soup Options are Vegetarian  
\*\*Vegan Selections

### Premium Soup Selections | \$13 pp

- Chicken Cheese Enchilada
- New England Clam Chowder
- Maryland Crab
- Lobster Bisque

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## THEMED (CONTINUED)

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

\*A chef fee of \$150 will be charged for action stations (per station at 75 people).

### PASTA STATION | \$14 PP\*

#### Pasta | Choose two (2)

- Farfalle
- Penne
- Cheese tortellini
- Fusilli

#### Pasta Sauce | Choose two (2)

- Marinara
- Basil pesto cream
- Alfredo
- Olive oil
- Roasted red pepper

#### Includes:

- Parmesan cheese
- Sweet peas
- Sundried tomatoes
- Mushrooms
- Kalamata olives
- Fresh spinach
- Roasted peppers
- Red onions
- Served with garlic bread

**Add:** Chicken +\$2 | Shrimp +\$6 |  
Crab Meat +\$10

### CREAMY HERB RISOTTO STATION | \$14 PP\*

Fresh parmesan cheese

Wild mushroom ragù

Caramelized shallot, pancetta,  
tomatoes, and onion

**Add:** Chicken +\$2 | Shrimp +\$6 |  
Beef Barbacoa +\$7

### YUKON GOLD MASHED POTATO MARTINI | \$14 PP\*

Cheddar cheese and parmesan  
cheese crumbles

Caramelized onions

Freshly made bacon bits

Sautéed mushrooms

Chives, sour cream, cracked black  
pepper, sun-dried tomato, and  
chopped green onion

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## THEMED (CONTINUED)

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

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### SUCCULENT SWEET MASHED YAMS | \$15 PP

**Toppings include:** Brown sugar, honey butter, pecan halves, green onion, ground cinnamon, and miniature marshmallows

### ORIENTAL STIR FRY STATION | \$21 PP

**Choose two (2)**

- Chicken stir fry
- Beef stir fry
- Shrimp stir fry

**Cooked with a selection of:** Sautéed vegetables, Lo-Mein noodles, rice, teriyaki sauce, Thai peanut sauce

**Korean BBQ served with wonton crisps**

### TACO BAR | \$17 PP

**Hard and soft corn taco shells**

**Choose two (2)**

- Grilled chicken
- Beef
- Shrimp

**Toppings include:** Shredded cheese, diced tomatoes, chopped onions, shredded lettuce, refried beans, Mexican rice, roasted corn, sour cream, finely diced cilantro, jalapeño peppers and freshly made guacamole

### HILTON SUPER SLIDER STATION | \$20 PP

**Beef patty OR chipotle BBQ pulled pork**

**Brioche buns**

**Toppings include:** Cheddar cheese, lettuce, tomatoes, pickle relish, peppered mayonnaise, caramelized onions, stone ground mustard, and catsup

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## SUCCULENT CARVING AND ADD-ONS

Minimum 25 guests - \$10 surcharge per person (pp) for groups under 25.

\*A chef fee of \$150 will be charged for action stations (per station at 75 people).

### TOP ROUND OF BEEF PERFECTLY COOKED | \$20 PP\*

#### ACTION STATION SURCHARGE

Horseradish sauce, BBQ sauce, and rolls

### HONEY GLAZED BONE IN HAM | \$20 PP\*

#### ACTION STATION SURCHARGE

Sweet cranberry mayo, Dijon mustard and rolls

### HERB ROASTED TURKEY BREAST | \$20 PP\*

#### ACTION STATION SURCHARGE

Cranberry chutney, fresh herb mayonnaise blend, and rolls

### DESSERT STATION | \$14 PP

Assorted mini sweets and pastries

Mini dessert shooters

Fresh baked cookies, gourmet brownies and blondies

Served with coffee and tea

### ICE CREAM SUNDAE BAR | \$12 PP

Chocolate, vanilla and strawberry ice cream

Served in a bowl

**Toppings include:** Sprinkles, strawberry in a sweet strawberry sauce, caramel sauce, candied walnuts, crushed Oreo cookies, M&M's, maraschino cherries and whipped cream

### EVENT BEVERAGE BAR | \$8 PP

Assortment of regular and diet soft drinks

Sparkling and still bottled water

Iced tea and lemonade

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## COCKTAIL HOUR PACKAGES

All bar packages require a bartender. A bartender fee of \$150 (per bar) as well as a cashier fee of \$150 (per bar) will be added. Cashier fee does not apply to hosted bar.

### BEER AND WINE BAR

- Domestic and imported beer
- House wine
- Assorted soft drinks
- Bottled waters

### CALL SPIRITS BAR

- Name brand liquor selection
- Domestic and imported beer
- House wine
- Assorted soft drinks
- Bottled waters

### PREMIUM SPIRITS BAR

- Premium brand liquor selection
- Domestic and imported beer
- House wine
- Assorted soft drinks
- Bottled waters

### MENU SELECTIONS

#### DOMESTIC BEER

- Miller Light
- Budweiser
- Bud Light
- Yuengling

#### IMPORTED BEER

- Corona
- Heineken
- Amstel Light

#### WINE

- White Zinfandel
- Pinot Grigio
- Chardonnay
- Cabernet Sauvignon
- Merlot

#### CALL BRAND

- Jim Beam
- E and J VS Cognac
- Beefeater
- Bacardi
- Grant's Family Reserve
- Jose Cuervo Especial
- Smirnoff
- Seagram's 7
- Crown Royal

#### PREMIUM SPIRITS

- Jack Daniel's
- E and J VS Brandy
- Bombay Sapphire
- Captain Morgan
- Dewar's White Label
- Jose Cuervo
- Absolut
- Jameson

PP - PER PERSON

Prices are subject to a 24% Service Charge and 10% Sales Tax. Prices are subject to change without notice. Any food items are based on market availability and may be substituted by the Chef as needed.

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## **BARS (CONTINUED)**

All bar packages require a bartender. A bartender fee of \$150 (per bar) as well as a cashier fee of \$150 (per bar) will be added. Cashier fee does not apply to hosted bar.

### **COCKTAIL HOUR PRICING**

#### **HOST CATERING BAR**

House liquor | \$8.95  
Premium liquor | \$9.95  
Domestic beer | \$6.95  
Imported beer | \$7.95  
Wine by the glass | \$8.95  
Soda | \$4.95  
Bottled water | \$4.95

#### **CASH CATERING BAR**

House liquor | \$9.00  
Premium liquor | \$10.00  
Domestic beer | \$7.00  
Imported beer | \$8.00  
Soda | \$5.00  
Bottled water | \$5.00

### **UNLIMITED COCKTAIL HOUR PRICING**

#### **BEER AND WINE BAR**

1st Hour | \$16 pp  
Additional hour at \$9 pp

#### **CALL SPIRITS BAR**

1st Hour | \$20 pp  
Additional hour at \$10 pp

#### **PREMIUM SPIRITS BAR**

1st Hour | \$22 pp  
Additional hour at \$12 pp

PP - PER PERSON

Prices are subject to a 24% Service Charge and 10% Sales Tax. Prices are subject to change without notice. Any food items are based on market availability and may be substituted by the Chef as needed.