



Event Menus



Hilton

ORLANDO LAKE BUENA VISTA

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RISE & SHINE

CONTINENTAL BREAKFAST

Display of Sliced Fresh Fruit

Fruit and Plain Yogurt, House-Made Granola Topping

Chilled Hard Boiled Eggs, Sea Salt and Pepper

Assorted Muffins, Croissants, and Breakfast Pastries
Butter, Assorted Jams and Jellies

Fresh Orange Juice

Hilton Blend Coffees and Assorted Teas

DELUXE CONTINENTAL BREAKFAST

Display of Sliced Fresh Fruit

Greek Yogurt, House-Made Granola Topping with Honey

Ham, Egg and Cheddar Cheese Breakfast Croissant Sandwich

Assorted Muffins, Croissants, and Breakfast Pastries
Butter, Assorted Jams and Jellies

Choice of Two Juices: Fresh Orange, Cranberry, Apple

Hilton Blend Coffees and Assorted Teas

Seated Continental Breakfast requires per person seating fee

Function designated for a maximum of 90 minutes of service. A surcharge will be applied for extended service

BREAKFAST BUFFET

CLASSIC BUFFET

Choice of Two Juices: Fresh Orange, Grapefruit, Apple or Cranberry Juice

Sliced Fresh Fruit Display with Seasonal Berries

Assorted Cereals, Whole, 2%, Skim Milks

Fruit and Plain Yogurt, Granola Topping

Fluffy Scrambled Eggs

Choice of One Breakfast Meat
Crispy Bacon, Pork Sausage, Breakfast Ham,
Turkey Sausage Patty, Chicken Sausage Links
Add Second Meat:

Breakfast Potato of the Day

Assorted Muffins, Croissants and Breakfast Pastries
Sweet Butter and Fruit Preserves

Freshly Brewed Hilton Blend Coffees and Assorted Teas

ADDITIONAL ENTREE

Buttermilk Pancakes, Warm Maple Syrup

Vegetarian Breakfast Burritos

Cinnamon French Toast, Warm Maple Syrup

SOUTHERN BUFFET

Choice of Two Juices: Fresh Orange, Grapefruit, Apple or Cranberry Juice

Fresh Fruit Salad with Citrus Yogurt Dressing

Fluffy Scrambled Eggs

Crispy Bacon

Skillet Style Fried Potatoes, Peppers and Onions

Creamy Grits with Shredded Cheddar and Green Onions

Warm Biscuits with Smoked Gouda and Mornay Sauce

Assorted Muffins and Danishes
Sweet Butter and Fruit Preserves

Freshly Brewed Hilton Blend Coffees and Assorted Teas

ADDITIONAL EGG OPTIONS

Scrambled Egg Whites

Egg Beaters

Scrambled Tofu

Function is designated for a maximum of 90 minutes of service. A surcharge will apply for extended service.

Minimum order of 25 guests

BREAKFAST BUFFET



EUROPEAN BUFFET

Fresh Orange and Grapefruit Juice

Fresh Fruit Salad

Traditional Strawberry and Plain Greek Yogurt, Granola Topping

Overnight Oatmeal with Chia Seeds and Fresh Berries

Broccoli and Cheese Quiche with Caramelized Onions

Sliced Salami, Ham and Cheeses

Smoked Salmon with Tomatoes, Capers and Onions

Assorted Croissants and Breakfast Pastries

Artisan Sliced Rye, Multigrain Bread and Assorted Rolls

Sweet Butter, Fruit Preserves and Nutella

Freshly Brewed Hilton Blend Coffees and Assorted Teas



FIT FAIR BUFFET

Fresh Orange and Grapefruit Juice

Fresh Fruit Salad with Seasonal Berries

Greek Yogurt with Local Orange Blossom Honey and
Banana Bread Croutons

Steel Cut Oatmeal with Toasted Almonds, Blueberries, Bananas,
Dried Cranberries and Brown Sugar

Whole Wheat Pancakes with Apple Compote, Maple Syrup

Spinach and Swiss Frittata

Turkey Sausage Patties

Roasted Yukon Gold Breakfast Potatoes

Carrot and Raisin Muffin, Blueberry Muffin, Bran Muffin

Freshly Brewed Hilton Blend Coffees and Assorted Teas



*Function is designated for a maximum of 90 minutes. A surcharge
will apply for extended service.*

Minimum order of 25 guests

PLATED BREAKFAST

PLATED #1

Fresh Orange Juice
Cinnamon Bun
Country Scrambled Eggs
Crisp Bacon or Sausage Links
Breakfast Potatoes with Peppers and Onions
Platters of Assorted Breakfast Bakery Items and Pastries
Sweet Butter and Fruit Preserves
Hilton Blend Coffees and Assorted Teas

PLATED #2

Fresh Orange Juice
Greek Yogurt with Honey and Fresh Berries
Spinach and Swiss Frittata
Choice of Crispy Bacon, Pork Sausage, Turkey Sausage Patty or Chicken Sausage
Red Bliss Breakfast Potatoes
Platters of Assorted Breakfast Bakery Items and Pastries
Sweet Butter and Fruit Preserves
Hilton Blend Coffees and Assorted Teas

PLATED #3

Fresh Orange Juice
Tropical Fruit Salad
Vegetarian Eggs Benedict, English Muffin with Mushrooms, Spinach, Fried Egg, Smoked Cheese Gravy
Yukon Gold and Caramelized Onion Breakfast Potatoes
Platters of Assorted Breakfast Bakery Items and Pastries
Sweet Butter and Fruit Preserves
Hilton Blend Coffees and Assorted Teas

PLATED #4

Fresh Orange Juice
Raspberry Overnight Oats with Yogurt Chips
Short Rib Breakfast Hash
Grilled Asparagus
Seasoned Roasted Breakfast Potatoes
Platters of Assorted Breakfast Bakery Items and Pastries
Sweet Butter and Fruit Preserves
Hilton Blend Coffees and Assorted Teas

ENHANCEMENTS

OMELET STATION*

- Eggs and Omelets Made To Order
- Whole Eggs and Egg Whites
- Chopped Bacon and Ham
- Green Peppers, Onions, Tomatoes and Mushrooms
- Shredded Cheddar and Swiss Cheeses
- Egg Beaters Available Upon Request

SMOKED NOVA SCOTIA SALMON

- Diced Red Onions
- Chopped Eggs
- Capers
- Cream Cheese
- Plain Bagels

INDIVIDUAL QUICHE & FRITTATA

Select One

- Goat Cheese, Spinach, Sundried Tomato
- Smoked Bacon, Caramelized Onion, Cheddar Cheese
- Gruyere Cheese and Bacon
- Spinach and Swiss Cheese

BUILD YOUR OWN YOGURT PARFAIT

- Traditional Plain and Vanilla Greek Yogurt
- Blueberries, Strawberries, Pineapple
- House-Made Granola, Toasted Almonds, Chia Seeds, Flax Seeds, Honey, Brown Sugar

ADDITIONAL ITEMS

- Breakfast Grits
- Egg and Cheese Croissant
- Ham, Egg and Cheese Croissant
- Bacon, Egg and Cheese Bagel
- Vegetarian Breakfast Burrito
- Steel-Cut Hot Oatmeal with Cinnamon, Golden Raisins and Brown Sugar

**Omelet Station Chef Fee applies
Recommended 1 Chef per 75 guests
Available for event guarantee only*

BEVERAGES

BEVERAGES

- Freshly Brewed Starbucks Coffee
- Freshly Brewed Hilton Coffee
- Assorted Hot Teas
- Freshly Orange Juice, Apple, Cranberry, Grapefruit or Tomato
- Tropical Fruit Punch
- Iced Tea with Lemon Wedges
- Bottled Fruit Juices
- Assorted Soft Drinks
- Bottled Waters
- Sparkling Waters
- Red Bull Energy Drinks
- Starbucks Frappuccino
- Infused Water



All prices subject to 26% service charge and 6.5% state tax
March 2022

À LA CARTE

NATURAL DELIGHTS

- Whole Fresh Fruit
- Individual Fruit Flavored Yogurt
- Individual Fruit Flavored Green Yogurt
- Assorted Fresh Fruit Skewers with Yogurt Dip
- Sliced Seasonal Fruit Display with Berries
- Hard Boiled Eggs

EXTRAS

- Ice Cream Novelties
- Assorted Candy Bars
- Kind Bars
- Churro, Dusted with Cinnamon and Sugar
- Soft Pretzels with Cheese Dip and Mustard
- Individual Bags of Kettle Cooked Chips, Pretzels, Popcorn
- Individual Trail Mix, Roasted Almonds, Salted Cashews and Roasted Peanuts
- Potato and Tortilla Chips with Two Dips
- Deluxe Mixed Nuts

BAKERY

- Sliced Breakfast Breads
- Assorted Muffins and Croissants
- Assorted Danish
- Assorted Croissants
- Rice Krispy Treats
- Bagels with Cream Cheese
- Double Fudge Brownies and Blondies
- Lemon Bars
- Freshly Baked Jumbo Cookies
- Rocky Road Brownies
- Warm Sticky Cinnamon Buns

MORNING BREAKS

BEVERAGES ONLY (included with all break packages)

- Hilton Blend Coffees, Assorted Teas, Assorted Soft Drinks, Bottled Water

POWER BAR

- Assorted KIND Bars
- Carrot and Raisin and Blueberry Muffins
- Green Juice, Cucumber, Pineapple, Spinach, Ginger
- Grapefruit Juice

DOUGHNUT

- Assorted Doughnuts
- Frappuccino
- Chocolate Milk, Whole Milk

ENERGY

- Deluxe Mixed Nuts
- Overnight Oatmeal with Chia Seeds and Fresh Berries
- Peanut Butter, Banana, Cocoa Smoothies
- Coconut Water

FRUITY

- Sliced Watermelon
- Mandarin Oranges
- Lemon Poppy Seed Pound Cake
- Assorted To You and Kind Bars
- Blueberry Lemonade

ENERGY BOOST

- Lemon Chia Seed Muffin
- Zucchini and Nut Bread
- Yogurt Covered Pretzels
- Coconut Water

WAKE UP

- Greek Yogurt and Honey Parfaits with Granola
- Assorted Freshly Baked Fruit Paniers
- House-Made Trail Mix
- Infused Waters, Watermelon Basil and Cucumber Mint

Function is designated for a maximum of 30 minutes of service. A surcharge will apply for extended service

AFTERNOON BREAKS

BEVERAGES ONLY (included with all break packages)

- Hilton Blend Coffees, Assorted Teas, Assorted Soft Drinks, Bottled Water

COOKIE

- Assorted Freshly Baked Cookies
- Whole, Skim and Chocolate Milk
- Bananas and Mandarin Oranges

LOW CARB

- Vegetable Crudit 
- Hummus and Ranch Dip
- Diced Cheese and Greek Olives
- Sweet and Spicy Bacon Sticks
- Sparkling Water

STATE FAIR

- Pretzel Sticks with Brown Mustard
- Freshly Popped Popcorn Cart, Assorted Flavor Toppings (Attendant Required)
- Mini Churros
- Cheesy Tater Tots with Chili and Cheese
- Fresh Raspberry Lemonade

MAKE YOUR OWN TRAIL MIX

- Individual Bowls of Roasted Almonds, Cashews, Peanuts, Pretzels, Cranberries, Banana Chips, Yogurt Chips, M&Ms

HALF TIME

- Pigs in a Blanket, Deli Mustard
- Mini Pretzels, Pita Chips, Sliced Cucumbers
- Hummus, Onion Dip, Ranch Dressing
- Ice Cream Novelties
- Old Fashioned Root Beer and Cream Soda

Function is designated for a maximum of 30 minutes of service. A surcharge will apply for extended service

DAY OF THE WEEK LUNCH BUFFETS

MONDAY

MEXICAN

- **Salad** | Chopped Romaine, Grape Tomatoes, Grilled Corn, Cucumber, Bell Peppers, Edamame with Cilantro, Cotija Cheese and Corn Tortilla Strips, Cilantro Lime Dressing Smoked Paprika Cream
- **Diced Watermelon Salad** | Mint, Lime and Queso Fresco
- **Dry Rubbed Grilled Flank Steak** | Heirloom Tomato Salad and Pickled Red Onions
- **Achiote Marinated Pollo Asado**
- **Vegetarian Bean Chili**
- **Cilantro Lime Rice**
- **Grilled Flour and Corn Tortillas**
- **Toppings** | Guacamole, Sour Cream, Pico de Gallo, Shredded Cheddar, Salsa, Green Onion, Cilantro and Lime Wedges
- **Tres Leches Chocolate Cake**
- **Vanilla Flan with Toasted Coconut Cream**
- **Freshly Brewed Hilton Coffees and Assorted Teas**

TUESDAY

All American Cookout

- **Iceberg Wedge Salad** | Tomatoes, Cucumbers, Chopped Egg, Cheddar Cheese, House Herb Vinaigrette, Creamy Italian Dressing
- **Potato Dill Salad** | Capers and Onions in Light Vinaigrette
- **Classic Creamy Cole Slaw**
- **Charbroiled Hamburgers**
- **Pernil** | Slow Cooked Pork Shoulder
- **Blackened Mahi-Mahi**
- **Lettuce, Tomato, Sliced Onion, Bread and Butter Pickles, Mustard, Mayonnaise, Ketchup**
- **Burger Buns, Campfire House-Made Cornbread**
- **Chocolate Chunk Brownies**
- **Apple Crumb Cake**
- **Vanilla Ice Cream** | Raspberry Sauce
- **Freshly Brewed Hilton Coffees and Assorted Teas**

Additional fee per guest if served on a different day

Function is designated for a maximum of 90 minutes of service. A surcharge will apply for extended service

DAY OF THE WEEK LUNCH BUFFETS

WEDNESDAY

Little Italy

- **Salad** | Chopped Romaine, Mixed Greens, Radicchio, Cherry Tomatoes, Sliced Cucumbers, Artichokes, Black Olives, Marinated Mozzarella, Balsamic Vinaigrette, Buttermilk Ranch
- **Zesty Green Lentil Salad** | with Red Peppers, Grapes, and Cucumber
- **Grilled Swordfish** | Heirloom Tomato and Olive Stew with Lemon Parsley Gremolata
- **Tuscan Chicken Breast** | Creamy Chicken Broth with Sundried Tomatoes and Asparagus
- **Penne Pasta with Arugula Almond Pesto** | Cherry Tomatoes
- **Seasonal Vegetables Medley**
- **Warm Focaccia Bread**
- **Cappuccino Mousse Cake**
- **Mini Cannolis**
- **Lemon Raspberry Cupcakes**
- **Freshly Brewed Hilton Coffees and Assorted Teas**

THURSDAY

Caribbean

- **Salad** | Mixed Greens, Roma Tomatoes, Cucumbers, Peppers, Marinated Yucca, Plantain Chips, Mango Vinaigrette, Cilantro Lime Ranch
- **Red and Purple Cabbage Salad** | Mango, Pineapple, and Red Peppers
- **Fresh Tomato Avocado Salad**
- **Caribbean Jerk Chicken** | Roasted Sweet Potatoes and Swiss Chard
- **Roasted Pork Loin** | Mango and Red Chili Glaze
- **Black Beans Stewed** | Coconut Milk
- **Brown Rice** | Sautéed Leeks
- **Sweet Plantains**
- **Guava Cheesecake**
- **Coconut Rum Cake**
- **Sliced Watermelon**
- **Freshly Brewed Hilton Coffees and Assorted Teas**

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DAY OF THE WEEK LUNCH BUFFETS

FRIDAY - New York Deli

- **Classic Caesar Salad Platters** | Garlic Breadsticks
- **Marble Potato Salad** | Green Beans and Cherry Tomatoes
- **Pineapple and Red Pepper Cole Slaw** | Vinaigrette
- **Butcher Paper Stacks** | Smoked Turkey Breast, Genoa Ham, Pepperoni and Roast Beef Display with Cherry Peppers and Pepperoncinis
- **Sliced Cheddar, Swiss and American Cheese Platters**
- **Assorted Toppings** | Sliced Tomatoes, Green Leaf Lettuce Leaves, Bread and Butter Pickles and Kosher Pickle Spears
- **Condiments** | Classic Mayonnaise, Deli Mustard and Horseradish Sauce
- **Assorted Breads** | Hoagies Rolls, Kaiser Rolls, Pretzel Rolls, Sliced Deli Wheat and Rye Bread
- **Kettle Cooked Chips**
- **Creamy New York Cheesecake** | Strawberry Confit
- **Assorted Freshly Baked Cookies**
- **Freshly Brewed Hilton Coffees and Assorted Teas**

Additional fee per guest if served on a different day

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DAY OF THE WEEK LUNCH BUFFETS

SATURDAY – SOUP AND SALAD

- **Broccoli Cheddar Soup and Chicken Noodle Soup** | Ciabatta Croutons and Warm Breadsticks
- **Salad** | Chopped Romaine, Mixed Green Lettuce, Baby Spinach, Cherry Tomatoes, Sliced Cucumbers, Kidney Beans, Corn, Shredded Carrots, Shredded Beets, Chopped Egg, Shredded Cheddar Cheese, Blue Cheese Crumbles, Bacon, Sunflower Seeds, Marinated Tofu, Ranch Dressing, Lemon Vinaigrette, Raspberry Vinaigrette
- **Rotini Pasta Salad** | Broccoli and Olives
- **Classic Tuna Salad**
- **Grilled Lemon Chicken**
- **Sliced New York Strip**
- **Focaccia Sheet Tomato and Cheese Pizza**
- **Assorted Rolls**
- **Peach and Raspberry Cobbler** | Vanilla Ice Cream
- **Chocolate Mousse Cake**
- **Freshly Brewed Hilton Coffees and Assorted Teas**

SUNDAY – SOUTHERN

- **Baby Spinach and Arugula Salad** | Roasted Butternut Squash, Strawberries, Walnuts, Feta Cheese, Lemon Vinaigrette
- **Southern Style Macaroni Salad** | Celery Onion and Chopped Egg
- **Broccoli and Bacon Salad** | Dried Cranberries and Toasted Almonds
- **Shrimp and Grits** | Cheese Grits with Sautéed Shrimp in a Creole Tomato Broth
- **Braised Short Ribs** | Asparagus and Roasted Cherry Tomatoes
- **Roasted Crimini Mushroom Rice with Italian Parsley**
- **Stewed Corn with Tomato and Okra** | Broccoli and Olives
- **Key Lime Pie**
- **Mississippi Mud Cake**
- **Freshly Brewed Hilton Coffees and Assorted Teas**

Additional fee per guest if served on a different day

Function is designated for a maximum of 90 minutes of service. A surcharge will be apply for extended service.

PLATED LUNCH

Plated Lunch includes choice of One Salad, One Entrée, One Dessert, Freshly Baked Rolls and Butter, Freshly Brewed Hilton Coffees, Assorted Teas and Iced Tea Upon Request

LUNCHEON SALADS

- **Florida Citrus Salad** | Romaine and Mixed Baby Lettuces, Cucumber, Fennel and Carrot Slaw, Orange Segments, Sunflower Seeds, Lemon Poppy Seed Dressing
- **Classic Caesar Salad** | Romaine Heart and Ribbon Cut Romaine, Shaved Parmesan Cheese, Garlic Breadstick with Our House-Made Caesar Dressing
- **Boston Wedge** | Boston Bibb Lettuce, Red Oak, Cherry Tomatoes, Praline Pecans, Dried Cranberries, Feta Cheese Crumbles, Lemon Vinaigrette
- **Steakhouse Wedge Salad** | Baby Iceberg Lettuce, Sliced Cucumber, Tomato Wedges, Grilled Red Onion, Bacon and Blue Cheese Crumble with Ranch Dressing

LUNCHEON ENTRÉES

- **Joyce Farms Natural Roasted Chicken Breast**
Creamy Orzo Pasta, English Peas, Roasted Carrots and Wild Mushrooms, Broccolini, Oven Roasted Tomato and Chicken Jus
- **Mediterranean Chicken**
Free Range Chicken Breast with Tomato Olive Fondue Served with Green Beans and All Spice Scented Toasted Almond and Raisin Cous Cous
- **Grilled Mahi Mahi**
Cilantro Lime Rice, Black Bean Stew, Sweet Plantains, Broccolini, Fresh Mango Pico de Gallo
- **Balsamic and Honey Roasted Pork Chop**
Grilled Pork Chop, Balsamic and Honey Glaze and Fresh Thyme, Butter and Parsley Potatoes, Roasted Baby Carrots and Brussel Sprouts
- **Grilled New York Sirloin**
Grilled New York Sirloin Brushed with Smoked Sea Salt Herb Butter, Roasted Sweet Potato, Shitake Mushroom and Roasted Vegetable Salad
- **Vegetable Lasagna**
Grilled Vegetable and Ricotta Lasagna, Roasted Crimini Mushrooms, Rainbow Swiss Chard, Garlic Breadstick
- **Saffron Risotto Bowl**
Fragrant Saffron Risotto, English Peas, Wild Mushrooms, Sautéed Swiss Chard, Grilled Asparagus, Harissa Roasted Cauliflower, Oven Tomato and Falafel Ball

PLATED LUNCH

COLD LUNCHES

- **Grilled Chicken Caesar Salad**

Chopped Romaine, Cherry Tomatoes, Shaved Parmesan, Garlic Breadstick, Herb Grilled Chicken Breast

*Substitute Shrimp Additional fee

- **Chilled Farro Salad**

Lemon and Kalamata Farro Salad, Roasted Butternut Squash, Purple Cabbage, Diced Cucumbers, Red Peppers, Alfalfa Sprouts, Grilled Halloumi Cheese, Greek Yogurt Dressing

*Add Chicken Additional fee

*Add Shrimp Additional fee

DESSERTS

- **New York Cheesecake** | Strawberry Confit, Vanilla Whipped Cream

- **Chocolate Indulgence Cake** | Dual-Layer Chocolate, Fresh Raspberry Sauce

- **Signature Key Lime Pie** | Graham Cracker Crust, Fresh Whipped Cream

- **Old Fashioned Carrot Cake** | Cinnamon and Nutmeg

- **Mango Crème Brulee** | Fruit Salsa

- **Florida Citrus Parfait** | Lemon Curd, Macerated Berries, Orange Blossom Chantilly, Pound Cake Crouton

GRAB-N-GO

BOXED LUNCH

Select Up to Three Sandwiches, One Salad, One Fruit, Two Snacks/Desserts

SANDWICHES

- **Smoked Deli Turkey** | Aged Swiss Cheese, Butter Lettuce, Vine Ripe Tomato on Whole Grain Wheat Kaiser Roll
- **Tavern Ham** | Wisconsin Cheddar, Butter Lettuce, Vine Ripe Tomato, Salted Pretzel Roll
- **Colorado Spiced House Roast Beef** | Creamy Boursin Spread, Boston Butter Lettuce, Vine Ripe Tomato on Hoagie Roll
- **South Street Hoagie** | Tavern Ham, Cotto Salami, Genoa Salami, Aged Provolone, Shaved Crisp Lettuce, Pickled White Onions and Sliced Tomatoes, Italian Dressing
- **Creamy Rotisserie Curried Chicken Salad** | Boston Butter Lettuce, Vine Ripe Tomato on Butter Challah Roll
- **Moroccan Style Roasted Vegetables** | Tiny Couscous, Field Greens, Chopped Tomatoes and Creamy Raita Sauce on a Whole Wheat Tortilla Wrap
- **Chargrilled Seasonal and Sustainable Local Vegetables** | Oven Roasted Tomatoes, Crisp Romaine Lettuce, Balsamic Mascarpone, Basil Spread on Pain Au Lait Flat Roll

SALADS

- **Creamy Southern Style Simmered Potato Salad**
- **Our House Recipe Country Cole Slaw**
- **Macaroni Salad** | Roasted Red Pepper and Sun Dried Tomato Pesto

FRESH FRUIT - Select One | Apple, Banana

SNACKS/DESSERTS

- **Chips** | Kettle-Cooked, Pretzels
- **Jumbo Chocolate Chip Cookie or Chocolate Chunk Brownie**

BEVERAGES

- **Assorted Soft Drinks and Bottled Water**

Seated Grab N Go requires a per person seating fee

HORS D'OEUVRES

COLD OFFERINGS – Minimum Order of 50 Pieces Per Selection

- Bistro Roasted Tomato
- Baby Gourmet BLT, Smoked Bacon, Tomato, Romaine
- Pimento Cheese, Cucumber, Micro Greens
- Curry Chicken Salad, Stuffed in Crispy Phyllo Cup
- Shrimp Cocktail, Lemon Wedge and Cocktail Sauce
- Antipasto Skewer, Meats, Cheeses and Vegetables

HOT OFFERINGS – Minimum Order of 50 Pieces Per Selection

- Brie en Croute
- Conch Fritters, Bahamian Style with Sweet Chile
- Mushroom Caps, Parmesan, Herb Bread Crumbs
- Spring Rolls, Thai Chili Sauce
- Pork Potstickers, Sesame Soy
- Mini Beef Wellington
- Spicy Chicken Empanada
- Breaded Cheese Ravioli
- Pepper Steak Brochette, Creamy Chantilly
- Crispy Coconut Shrimp Steak, Spicy Citrus Compote
- Buttermilk Fried Chicken Skewer, Ranch Dressing
- Bronzed Eastern Shore Crab Cake, Smoked Tomato
- Scallops Wrapped in Country Bacon, Black Pepper Honey
- Mini Reuben Sandwiches, Swiss Cheese, 1000 Island Dressing, Kraut
- Asian Glazed Beef Meatballs, Crushed Peanuts, Cilantro

Butler Passed Server Fee for up to Two Hours

RECEPTION DISPLAYS

IMPORTED AND DOMESTIC CHEESES | Minimum of 25 guests

- Display of Local, Domestic and International Cheeses, Dried and Fresh Fruits, Assorted Nuts
- Fruit Preserves
- Basket of Assorted European-Style Breads and Lavosh

MODERN VEGETABLES LES CRUDITES | Minimum of 10 guests

- Cast Iron Presentation of Roasted, Blanched, Raw, Grilled, Pickled Selection of Farmers Market Vegetables with Buttermilk Ranch Dip and Classic Hummus

OLD WORLD BUTCHER DELI BLOCK | Minimum of 25 guests

- Landjaeger, Summer Sausage, Ruegenwalder, Knockwurst, Hot Salami
- Aged Cheddar, Brie, Boursin Spread and Blue Cheese
- Assorted Pickled Vegetables, Radishes, Cucumbers, Tomatoes
- Brown Mustard, Dijon Mustard and Horseradish
- Served with Sourdough, Rye Rolls, Pumpernickel and Pretzel Sticks

ITALIAN ANTIPASTI | Minimum of 25 guests

- Assorted Pickled, Grilled and Marinated Vegetables
- Assorted Italian Meats and Sausages to Include Salami, Pepperoni, Serrano Ham and Cappelletti
- Italian Cheeses and Marinated Mozzarella
- Warm Rounds of Roma Tomato and Cheese Focaccia
- Pesto, Olive Oil, Balsamic Glaze

SNACK AND DIP | Minimum of 25 guests

- Warm Spinach and Artichoke Dip
- Baked Cheesy Taco Dip
- Onion Dip and Ranch Dip
- Baby Carrots, Sliced Cucumbers and Cherry Tomatoes
- Tortilla Chips, Potato Chips, Pretzels, Sliced French Baguette

Fruit and Cheese Charcuterie | Minimum of 10 guests

- Diced Fruit, Grapes, Berries and Dried Fruit
- Diced and Sliced Cheeses
- Pretzel Rods, Yogurt Covered Pretzels, Marshmallows, Oreos, Wafers
- White Chocolate Ganache

RECEPTION DISPLAYS

NACHO BAR

- Freshly Fried Corn Tortilla Chips
- Salsa, Guacamole, Mexican Crema, Diced Tomatoes, Fresh Jalapeños, Green Onions, Shredded Cheddar
- Spicy Chili, Jalapeno Cheese Sauce
- Vegetarian Chorizo and Kidney Bean Chili

MEXICAN STATION

- Sliced Adobo Chicken with Grilled Pineapple
- Mojo Shrimp Skewers
- Spicy Beef Empanadas
- Black Bean Stew and Sofrito Rice
- Shredded Lettuce, Fresh Pico de Gallo, Cotija Cheese, Pickled Onion and Cilantro, Chipotle Creama
- Grilled Flour and Corn Tortillas

MAC AND CHEESE STATION

- Large Elbow Macaroni in Three Cheese Sauce
- Bacon, Broccoli, Roasted Crimini Mushrooms, Grilled Asparagus
- Parmesan, Smoked Gouda, Bruschetta Tomatoes, Green Onions, Diced Jalapeños, Toasted Breadcrumbs
- Add Chicken | Add Lobster

ASIAN STIR-FRY STATION*

- Pork Potstickers, Sesame Soy
- Lo Mein Stir Fry with Peppers, Green Onions, Bean Sprouts, Celery, Bias Cut Carrots, Shiitake Mushrooms, Baked Sesame Tofu
- Teriyaki Chicken Skewers with Pineapple Fried Rice

CONTEMPORARY BARBECUE CLASSICS STATION*

Select 2, Minimum of 50 guests, Additional Station

- **Saint Louis Style Dry Rubbed Pork Ribs** | Rich Smoky Barbecue Sauce with Southern Cole Slaw
- **Smoked Barbeque Angus Sirloin** | Brown Sugar and Smoked Paprika Baked Beans, Roasted Brussel Sprouts, Garlic Knots
- **Jamaican Jerked Barbeque Half Chickens** | Caramelized Onion Jam, Roasted Sweet Potatoes and Butternut Squash
- **Santa Fe Barbequed Loin of Pork** | Fresh Fired Ranchero Salsa, Steam Flour Tortillas and Hatch Green Chile Verde Sauce
- **Citrus Marinated Roasted Turkey Breasts** | Cranberry and Orange Chutney, Haricot Verts with Butter Toasted Breadcrumbs, Parker House Rolls
- **Chimichurri Flank Steak** | Ensalada Criolla and Grilled Balsamic Marinated Vegetables

GREEK MEZZE BAR

- Traditional Hummus, Baba Ghanoush, Tabbouleh, Tzatziki
- Marinated Feta Cheese, Grilled Halloumi, Greek Olives, Greek Artichokes, Sliced Cucumbers, Cherry Tomatoes, Stuffed Grape Leaves
- Falafel served with Warm Pita Bread

**Chef Attendant Required*

RECEPTION DISPLAYS

CREATE YOUR OWN PASTA BAR | Minimum of 25 guests

PASTA (Select Two)

Penne Rigate
Strozzapreti
Fusilli
Rigatoni
Spaghetti
Garganelli
Bucatini
Orecchiette

SAUCE (Select Two)

Sunday Marinara
Spinach and Arugula Pesto
American Meat Sauce
Pork Bolognese Sauce
Shrimp Scampi Sauce
Spicy Seafood Fra Divalo
Lemon Parmesan Alfredo
Roasted Garlic and Asiago Cheese

PROTEIN ADDITIONS

Pulled Herb Roasted Chicken
Poached Lemon Bay Shrimp
Beef and Pork Meatballs
Italian Sausage and Sweet Peppers
Roasted and Flaked Salmon
Fried Parmesan Crisp Chicken

BAJA STYLE FISH TACO STATION* | Minimum of 25 guests

- Charcoal Grilled Gulf or Atlantic Local Caught Sides of Fish, Flaked to Order
- Toppings to Include: Classic Cabbage Slaw, Mango and Tomato Salad, Shaved Iceberg Lettuce, Spicy Black Bean Salad, Pico de Gallo, Cilantro Lime Dressing
- Soft Flour Tortillas
- Hard Corn Taco Shells

ARTISANAL FOCACCIA PIZZA*

- Creamy Mozzarella Cheese with Crushed Tomato Sauce, Torn Basil, Grated Reggiano Cheese and First Press Oil
- Pepperoni, Pomodoro Sauce, Aged Provolone, Fresh Parsley and California Olive Oil
- Wild Mushrooms, Artichokes, Oven Roasted Tomatoes, Provolone Cheese

JAPANESE SUSHI STATION | Minimum Order of 25 Pieces of Each

- Crab Roll
- Tuna Roll
- Vegetarian Roll
- Shrimp Nigiri
- Tuna Nigiri

CLASSIC SEAFOOD ON ICE | Minimum order of 75 pieces each

- Jumbo Shrimp Cocktail Served with Classic Cocktail Sauce, and Lemon Wedges
- Shucked Oysters with Sauce Mignonette, Cocktail Sauce, Tabasco, Horseradish, Lemon Wedges and Saltine Crackers

**Chef Attendant Required*

CARVING STATIONS

BEEF TENDERLOIN* | serves 15

- Herbs, Wild Mushroom, Caramelized Onion Crusted Angus Beef Tenderloin, Served with Triple Butter Pommes Puree, Silver Dollar Rolls, and Bordelaise Sauce

NEW YORK SIRLOIN* | serves 30

- Roasted Garlic and Herb Crusted New York Sirloin of Beef Served with Sea Salt, Butter Rolls, Creamy Horseradish, Natural Pan Gravy Jus

BUTTER TURKEY* | serves 25

- Vermont Butter and Simply Seasoned Bronzed Whole Turkey Served with Ginger Cranberry Compote, Buttered Rolls, Herb Mayonnaise

BACON WRAPPED PORK LOIN* | serves 45

- Bacon Wrapped Berkshire Pork Loin Served with Country Bavarian Potato Salad and Fresh Made Apple Chutney, Silver Dollar Rolls

WILD SALMON* | serves 30

- Wild Mushroom Crusted Atlantic Salmon Served with Stewed White Bean Cassoulet Topped with Lemon Butter, Silver Dollar Rolls

BOURBON HAM* | serves 50

- Kentucky Bourbon and Ginger Glazed Bone in Pit Ham, Spicy Creole Mustard, Served with Skillet Custard Potatoes, Silver Dollar Rolls

BEEF TOP ROUND* | serves 40

- Chicago-Style Top Round of Beef, Natural Au Jus, Creamy Horseradish, Herb Mayonnaise, Silver Dollar Rolls

SIDE ITEMS | Based on Guarantee

- Buttermilk Whipped Potatoes
- Cassoulet of Wild Rice
- Healthy Quinoa Salad
- Local Select Vegetables
- White Cheddar Mac and Cheese
- Au Gratin Potatoes
- Grilled Vegetables with Herbs and Extra Virgin Olive Oil

**Chef Attendant Required*

DELUXE STREET FAIR

Select 4 | Menu Available for Group Guarantee Only

ASIAN NACHO STAND

- Fried Wontons with Warm Crab Dip and Ahi Tuna Salad, Green Onions and Toasted Sesame Seeds

BUILD YOUR OWN SHORT RIB STATION

- Honolulu Pineapple-Braised Beef Short Ribs
- Caramelized Red Onions, Braised Cabbage, Tamarind and South Carolina Barbecue Sauce, Grilled Tortilla Shells

CRAB CAKES STATION*

- Maryland-Style Crab Cakes Cooked on an Evo Grill
- Heirloom Tomato, Haricot Vert and Red Onion Salad, Zellwood Corn and Fava Bean Succotash, Caper Remoulade, Herbed Roasted Garlic Aioli

MAC AND CHEESE

- Three Cheese Mac and Cheese with Peas and Bread Crumb Topping
- Add Bacon and Lobster

FRENCH QUARTER STATION*

- Jumbo Muffuletta Sandwich with Imported Italian Meats, Swiss and Provolone Cheeses, Olive Salad and Jardinière Relish Cut to Order

BAJA STYLE TACO STATION*

- Grilled Florida Fish Flaked to Order, Classic Cabbage Slaw, Mango and Tomato Salad, Shaved Iceberg Lettuce, Spicy Chiles, Cilantro Lime Dressing
- Soft and Hard Taco Shells

WINSTON SALEM BARBEQUE

- Fried Chicken with Tater Tots Cheddar Casserole

**Chef Attendant Required*

DESSERT STATIONS

BANANAS FOSTER*

- French Quarter Bananas Foster Station, Caramelized Banana, Cooked to Order with Dark Barrel Rums, French Butter and Dairy Cream, Creamy Vanilla Ice Cream

GRAND FINALES

- French Pastries, A Variety of Delicately Prepared Cakes, Custards and Mini Pastries

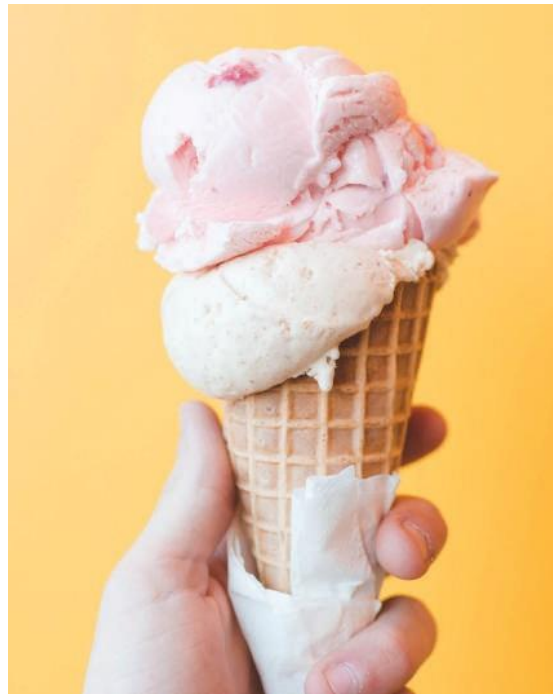
CREME BRULEE*

- Individual Crème Brulee Flavors To Include: Tahitian Vanilla, Rich Milk Chocolate and Valencia Orange, and Passion Fruit

OLD FASHIONED ICE CREAM PARLOR*

- Vanilla, Chocolate and Strawberry Ice Cream
- Chocolate Sauce, Caramel Sauce, Sliced Strawberries, Bananas, Sprinkles, M&Ms, Reese's Pieces, Oreos, SnowCaps, Cherries, Whipped Cream
- 1 Station per 75 Guests

**Chef Attendant Required*



DINNER BUFFET

EUROPEAN EPICUREAN BUFFET

- **Broad Bean and Swiss Chard Soup** | Broad Beans, Swiss Chard, Lentils, Carrots, Lemon Roasted Chicken, Fresh Parmesan Cheese, Parsley
- **Country French Salad** | Wild Cut Field Greens, Hard Cooked Eggs, Marinated Cherry Tomatoes, Roasted Marble Gold Potatoes, Roasted Beets, Goat Cheese, Red Wine Vinaigrette and Garden Ranch Dressing
- **Fruit Di Mare Salad** | Marinated Shrimp, Scallops, Squid and Mussels, Artichokes and Olives
- **Build Your Own Rustic Bruschetta** | Tomatoes, Buffalo Mozzarella, Roasted Eggplant, Grilled Vegetables, Shaved Parmesan Cheese, Olive Tapenade, Crumbled Feta Cheese, Artisanal Cheese Display with Italian and French Breads, and Lavosh
- **Braised Angus Beef Short-Ribs** | Bias Cut Classic Mirepoix, Paris Potatoes, Bordelaise Sauce
- **Joyce Farms Lemon and Herb Roasted Chicken** | Wild Rice Cassoulet, Natural Chicken Jus
- **Locally Caught Red Snapper Sides** | French Lentil Salad with Classic Lemon Butter and Fresh Chives
- **Potato Au Gratin** | Yukon Gold Potatoes Baked in Cream and Cheese
- **Plank Cut, Grilled, Roasted and Blanched Vegetables** | Lightly Tossed In Olive Oil and Fine Herbs
- **Sacher Torte**
- **Individual Almond Fruit Tarts**
- **Mascarpone Cheesecake with Fresh Berries**
- **Freshly Brewed Hilton Coffees and Assorted Teas**

Function is designated for a maximum of 90 minutes of service. A surcharge will be apply for extended service.

DINNER BUFFET

WAY OUT WEST COOK OUT BUFFET*

- **Vegetarian Bean and Lentil Chili** | Organic Pinto Beans in Aromatic Rich Tomato Gravy, Cumin, Ancho Chile
- **Chili Bar Condiments** | Sour Cream, Aged Cheddar, Sliced Green Onions, Diced Tomato, Sliced Raw Jalapeño Peppers, Soda Crackers, Crispy Tortilla Strips
- **Pale Ale Infused Roasted Wild Mushroom Salad and Mirepoix Salad** | Lemon and Parsley
- **Hearty Heirloom Potato and Grilled Vegetable Salad** | Heirloom Potatoes, Large White Beans, Grilled Corn, Marinated Tomatoes, Grilled Zucchini, Squash and Roasted Poblano Peppers
- **Out West Salad** | Lettuce Wedges and Mixed Greens, Cave Aged Oregon Blue Cheese Chunks, Thick Sliced Whole Roasted Carrots, Crispy Bacon Slices, Grilled Red Onions, Diced Avocado, Creamy House Dressing
- **Grilled Sides of Salmon** | Grilled Leek, Tomato Salsa Lemon Nage, Presented Campfire Style
- **Mesquite Sirloin Steaks*** | Carved to Order, Chef Required, Ranchero Gravy, Chipotle Butter, Jalapeno Cornbread
- **Santa Fe Spice Adobo Style Roasted Chicken Cut 9 Ways** | Street Corn Salsa, Red Pepper Crema
- **Baked Potato Skillet** | Baked Potatoes, Sour Cream, Cheese, and Green Onions
- **Campfire Baked Rice** | Southwest Style Baked Rice Pilaf
- **Seasonal Vegetables** | Grilled, Blanched and Roasted Vegetable Medley with Olive Oil
- **Vanilla Flan** | Raspberry Whipped Cream and White Chocolate
- **Kahlua Cheesecake**
- **Mexican Chocolate Cake**
- **Freshly Brewed Hilton Coffees and Assorted Teas**

**Chef Attendant Required*

Function is designated for a maximum of 90 minutes of service. A surcharge will be apply for extended service.

All prices subject to 26% service charge and 6.5% state tax

March 2022

DINNER BUFFET

ALL YOUR FAVORITES BUFFET*

- **Creamy Oven Roasted Plum Tomato Bisque** | Double Stack American Grilled Cheese Sandwiches, Country Loaf
- **Brown Derby Style Cobb Salad Station*** | Mixed To Order Crispy Lettuce, Tomato Wedges, Hard Eggs, Bacon Strips, Lemon Grilled Natural Sliced Chicken, Hass Avocado, Cilantro Ranch Dressing
- **Bakery Fresh Focaccia Bread** | Semolina Dough, Roman Style with Creamy Mozzarella, Basil, Smoked Tomato Sauce
- **Classic Shrimp Cocktail** | Old Bay Poached Jumbo Shrimp, Lemon Wedges, Cocktail Sauce and Tabasco, Based on 3 pieces per guest
- **Build Your Own Gourmet Burger** | Char-Grilled Angus Beef Patties in Worcestershire Broth and Garden Veggie Patties Served with Brioche Rolls
Toppings To Include: Green Leaf Lettuce, Thick Cut Tomatoes, Caramelized Vidalia Onions, Creamy American Cheese, Smoked Gouda Cheese, Bread and Butter Pickles, Ketchup, Deli Prepared Mustard, Creamy Mayonnaise
- **Crispy Grilled and Fried Chicken Wings and Drumettes** | Grilled with Roasted Garlic, Parsley and Hand Crumble Parmesan, Tossed in Classic Buffalo Sauce Served with Blue Cheese Dressing, Celery Sticks and Carrot Sticks
- **Grilled Mahi-Mahi Sandwich** | Ripped Lettuce, Beef Steak Tomatoes, Sliced Onions, House Tartar Sauce, Bakery Fresh Buns
- **Black Iron Pan Cooked Mac And Cheese** | Au Gratin with American, Cheddar and Mozzarella Cheese, Toasted Bread Crumbs
- **Green Beans Almandine with Fried Leeks**
- **Maple Apple Blondies**
- **S'mores Tartlettes**
- **Assorted Cake Pops** | Dipped in Chocolate
- **Freshly Brewed Hilton Coffees and Assorted Teas**

**Chef Attendant Required*

Function is designated for a maximum of 90 minutes of service. A surcharge will be apply for extended service.

DINNER BUFFET

ASIAN BUFFET

- **Asian Style Mixed Greens** | Mixed Greens, Cabbage, Daikon, Bean Sprouts, Shredded Carrots, Cucumbers, Mandarin Oranges, Cashew Nuts and Crispy Noodles, Asian Sesame Vinaigrette and Peanut Dressing
- **Cucumber Namasu Salad** | Cucumbers, Onions, Carrots, Rice Wine Vinaigrette and Sambal
- **Assorted Summer Rolls** | Includes Shrimp, Chicken and Vegetable Rolls, Peanut Dip
- **Soba Noodle Salad** | Japanese Buckwheat Noodles, Peppers, Green Onions, Edamame, Cabbage, Zucchini, Cucumbers, Cilantro, Miso Dressing
- **Korean Beef Short Ribs** | Sesame and Ginger, Blistered Shishito Peppers
- **Ginger Hoisin Chicken** | Marinated Grilled Chicken, Chinese Broccoli
- **Shrimp and Scallops in Thai Red Curry Coconut Sauce** | Japanese Eggplant, Green Beans, Red Peppers, Bamboo Shoots, Thai Basil in a Fragrant Coconut Curry Sauce
- **Steamed Jasmine Rice**
- **Stir-Fried Vegetables**
- **Chocolate Ginger Cake**
- **Almond Cookies**
- **Passion Fruit Mousse Cake**
- **Freshly Brewed Hilton Coffees and Assorted Teas**

Function is designated for a maximum of 90 minutes of service. A surcharge will be apply for extended service.

DINNER BUFFET

MEDITERRANEAN BUFFET

- **Mediterranean Salad** | Romaine Hearts, Tomato, Feta Cheese, Olives, Cucumbers and Pepperoncini, Italian Herb Vinaigrette, Lemon Dijon Dressing
- **Black Lentil and Quinoa Salad** | Cucumbers, Red Peppers, Roasted Carrots and Yellow Beets, Chopped Kale
- **Chickpea Salad** | Tomato, Cucumbers, Olives, Fresh Herbs and Sumac
- **Sliced Basil, Garlic Marinated Flank Steak** | Feta Cheese, Sun Dried Tomatoes, Balsamic Demi-Glace
- **Herb Marinated Free Range Chicken** | Creamy Porcini Mushroom Orzo, Grated Truffle Cheese
- **Seared Local Red Snapper** | Light Tomato Caper Broth
- **Roasted Mediterranean Vegetables** | Fresh Herbs and Extra Virgin Olive Oil
- **Saffron Rice Pilaf** | Toasted Pine Nuts
- **Sliced Fresh Baguette, Olive and Focaccia Rolls**
- **Almond Amaretto Bundt Cake** | Strawberry Whipped Cream
- **Cardamom Panna Cotta** | Fresh Strawberries
- **Chocolate Pistachio Cake Bars**
- **Freshly Brewed Hilton Coffees and Assorted Teas**

Function is designated for a maximum of 90 minutes of service. A surcharge will be apply for extended service.

PLATED DINNER

Plated Dinner includes choice of One Salad, One Entrée, One Dessert, Freshly Baked Rolls and Butter, Freshly Brewed Hilton Coffees, Assorted Teas and Iced Tea Upon Request

CHILLED | SELECT ONE

- **Gulf Shrimp**
Cluster of Skewered Poached Gulf Shrimp Served with Lemon Half, Romaine Slice, Cocktail Sauce
- **Traditional Hummus**
Traditional Hummus, Oven-Roasted Cherry Tomatoes, Butter Lettuce, Mini Pita Stack
- **Ceviche**
Shrimp and Grouper Ceviche with Fresh Cilantro and Lime, Served with Tostones

HOT | SELECT ONE

- **Lobster Bisque**
Lobster Bisque with Cognac Cream and Puff Pastry Crouton
- **Scallops**
Pan Roasted Diver Scallops with Ginger Carrot Emulsion, Bok Choy Slaw, Toasted Sesame Seeds and Oil
- **Crab Cake**
Butter Baked Chesapeake Style Lump Crab Cake with Roasted Corn Salsa and Charred Tomato Relish on Corn Husk

DINNER SALADS | SELECT ONE

- **Steakhouse Wedge** | Baby Iceberg, Pickled Carrot Ribbons, Oven-Dried Tomato, Cucumber, Thick-Cut Grilled Red Onions, Smoked Berkshire Bacon, Green Goddess Ranch Dressing
- **Pear and Blue Cheese** | Seasonal Poached Pear with Field Greens, Cherry Tomato, Aged Blue Cheese, Crispy Walnut Tuile with Champagne Vinaigrette
- **Fruit and Cheese** | Butter Lettuce, Frisee, Boston Bibb Lettuce, Candy Pecans, Mixed Dried Fruits, Maytag Blue Cheese, Brioche Croutons with Raspberry Walnut Dressing
- **Raspberry and Almond** | Butter Lettuce Stack, Toasted Almonds, Wedge of Imported Brie, Sliced Cucumber, Fresh Raspberries, Sherry Vinaigrette
- **Hilton Caesar** | Bias Sliced Romaine Lettuce, Toasted Garlic Bread Stick, Overnight Roasted Tomato, Shaved Parmesan Cheese and House-Made Caesar Dressing
- **Caprese Salad** | Arugula, Tomato, Mozzarella, Panzanella Crouton, Balsamic Dressing

PLATED DINNER

DINNER ENTREES

- **Garlic Chicken**
Joyce Farms Bone-In Ashley Chicken Breast, Roasted Garlic Crust, Cabernet Jus, Puree of Idaho Potatoes with Sea Salt and Parsley, Collage of Local and Seasonal Potager Vegetables, Toy Box Tomato Confit
- **Mushroom-Crusted Lemon Chicken**
Forest Mushroom Crusted North Georgia Chicken Breast, Lemon Pan Sauce, Creamy Chevre Cheese Polenta, Blanched Green Beans, Blistered Plum Tomatoes
- **Angus Braised Beef Short Rib**
Mirepoix-Truffle Crusted Angus Braised Beef Short Rib with Copper Kettle Bordelaise Sauce, Skillet Custard Yukon Gold Potatoes, Mélange of Vegetables with Fava Beans and Pearl Onions
- **Wood-Fired Salmon**
Sustainable Wood Fired Salmon Filet, Creamy Saffron Potato Risotto with English Peas, Fresh Tomato, Caramelized Onions on Lightly Cooked Kale, Spinach, Tomato and Chive Salad with Lemon Butter
- **Filet of Beef and Tiger Shrimp**
Shallot and Thyme Crusted Filet of Beef, Bordelaise Sauce, Paired with Roasted Garlic, Parmesan Tiger Shrimp, Butter Whipped Potatoes, Chef's Selection of Vegetables
- **Herb Chicken and Angus Beef Short Rib**
Herb Topped Natural Chicken Paired with Burgundy Braised Angus Beef Short Rib, Natural Pan Jus, Savoyard Potatoes, Carrot, Asparagus
- **Almond Snapper and Tapenade Chicken Breast**
Almond Crusted Snapper with Cajun Cream Paired with Tapenade Crusted Chicken Breast, Tomato Caper Ragout, Sweet Corn Polenta, Asparagus and Baby Carrots
- **Portobello Mushroom (Vegan)**
Artichoke, Italian White Bean, Spinach, Sweet Red Pepper Coulis
- **Pressed Roasted Vegetable Stack**
Crispy Corn Polenta Cake, Yellow Pepper Coulis

PLATED DINNER

DINNER DESSERTS

- **Dark Chocolate and Raspberry Pyramid** | Raspberry Coulis
- **Big Key Lime Pie** | Graham Cracker Crust and Whipped Cream
- **Frangipane Tart** | Fresh Berries
- **Bailey's Irish Cream Cheesecake** | Chocolate Whipped Cream and Dark Ganache
- **Limoncello Mascarpone Cheesecake** | Raspberry Puree, Fresh Whipped Cream and Chocolate Shavings



BAR AND BEVERAGES

BLUE BRANDS COCKTAILS

Smirnoff Vodka, New Amsterdam Gin, Myer's
Platinum Rum, Jose Cuervo Tradicional Plata
Tequila, Jim Beam Bourbon, Canadian Club
Whiskey, J&B Scotch

BLUE BRANDS WINES

Chardonnay – Proverb, CA
Cabernet Sauvignon – Proverb, CA

GOLD BRANDS COCKTAILS

Absolut Vodka, Tanqueray Gin, Bacardi Superior
Rum, 1800 Silver Tequila, Bulleit Bourbon, Jack
Daniel's Whiskey, Dewar's 12 Scotch

GOLD BRANDS WINES

Chardonnay – Columbia Crest Grand Estates
Cabernet Sauvignon – Columbia Valley,
Washington

DIAMOND BRANDS COCKTAILS

Tito's Vodka, Hendrick's Gin, Ron Zacapa Rum,
Casamigos Blanco Tequila, Knob Creek Bourbon,
Jameson Whiskey, Glenmorangie Original 10
Scotch

DIAMOND BRANDS WINES

Chardonnay – Wente Estate Grown, Livermore
Valley, CA
Cabernet Sauvignon – Wente Southern Hills,
Livermore Valley, CA

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite

IMPORTED BEER

Corona, Heineken, Blue Moon, Stella
Artois and Samuel Adams

NON-ALCOHOLIC DRINKS

- Assorted Soft Drinks
- Bottled Water
- Sparkling Water

HOURLY BARS PER GUEST

BLUE BRANDS

1 Hour
2 Hour
3 Hour

GOLD BRANDS

1 Hour
2 Hour
3 Hour

DIAMOND BRANDS

1 Hour
2 Hour
3 Hour

*Bartender Fee of based on 3 Hours of
Service, fee per additional hour*

SPECIALTY BARS

Old Fashioned Bar

Brandy Cherry, Angostura Bitters, Simple Syrup

Select Two: Knob Creek, Makers Mark, Whistle Pig 10year, Chivas Regal 12year

Cosmopolitan Bar

Tito's Handmade Vodka, Lime Juice, Cointreau

Select Two: Classic, Blueberry, White Cranberry, Pomegranate

Mojito Bar

Bacardi, Mint, Lime Juice, Club Soda

Select Two: Classic, Blueberry, Mango, Pomegranate

Florida Craft Bar

Spirits from St. Augustine Distillery - Bourbon, Vodka, Gin, Rum

Local Craft Beers

CRAFT COCKTAIL BAR

Select up to Three Cocktails | Additional Bar Required

- **Coconut Ginger Lemonade** | Malibu, Absolut Citron Vodka, Ginger, Lemon Juice, Simple Syrup, Sprite, Lemon Wheel
- **Pretty in Pink**
Grey Goose Vodka, Aperol, Strawberry Puree, Lime Juice, Ginger Syrup
- **Citrus Kiss** | Tito's Handmade Vodka, Triple Sec, Blood Orange Syrup, Ruby Red Grapefruit, Lime Sour
- **Foraged Cobbler**
Hendrick's Gin, Dry Sherry, Lemon Juice, Simple Syrup, Berry Garnish
- **Cool As A Cucumber**
The Botanist Gin, St. Germain, Simple Syrup, Cucumber, Lemon Juice
- **Bittersweet**
Rum, Aperol, Passion Fruit Juice, Lemon Juice, Simple Syrup, Mint Garnish
- **Again & Again** | Rum, Velvet Falernum (Spices, Lime and Sugarcane), Pineapple Juice, Lemon Juice, Garnish with Rosemary Sprig
- **Casa Mango Margarita** | Casamigos Blanco Tequila, Mango Puree, Lime Juice, Serrano Pepper Slice, Garnished with Basil Leaf
- **Flor De Piña** | Patron Silver Tequila, St. Germain, Lime Juice, Pineapple Juice, Vanilla Cinnamon Syrup
- **Night Light** | Maker's Mark, Campari, Pomegranate Juice, Orange Bitters
- **Bubbles and Bourbon** | Maker's Mark, Grapefruit Juice, Honey Syrup, Lime Juice topped with Prosecco

Bartender Fee based on 3 Hours of Service, fee per additional hour

WINE LIST

WHITE WINE LIST

Chardonnay, Wente Estate Grown, Livermore Valley, CA
Chardonnay, Smoketree, Sonoma County, CA
Chardonnay, J. Wilkes, Santa Maria Valley, CA
Chardonnay, Sonoma-Cutrer Russian River Ranches, Sonoma County, CA
Chardonnay, Quilt, Napa Valley, CA
Sauvignon Blanc, Starborough, Marlborough, New Zealand
Riesling, Chateau Ste. Michelle, Columbia Valley, WA
Riesling, Whispering Angel, Cotes de Provence, France
Pinot Grigio, Terlato Family, Colli Orientali del Friuli DOC, Italy

SPARKLING | CHAMPAGNE

Domaine Ste. Michelle, Brut, Columbia Valley, WA
Chandon, Brut Classic, CA
Moet & Chandon Imperial Brut, Epernay, France
Veuve Clicquot Yellow Label, Reims, France
Veuve Clicquot NV Rosé, Reims, France
Dom Pérignon, Champagne, France

RED WINE LIST

Cabernet Sauvignon Wente Estate Grown, Livermore Valley, CA
Cabernet Sauvignon Oberon by Michael Mondavi, Napa County, CA
Cabernet Sauvignon DAOU, Paso Robles, CA
Cabernet Sauvignon Conn Creek, Napa Valley, CA
Malbec, Bodega Norton Reserva, Mendoza, Argentina
Merlot Seven Falls, Cellars, Wahluke Slope, WA
Pinot Noir Parker Station, Central Coast, CA
Pinot Noir, Meiomi, CA
Blend, Zaca Mesa Z Cuvee, Santa Ynez, CA

TERMS & CONDITIONS

MEAL SERVICE

Buffets and plated meals have a minimum number guests. Small party fee for groups under 20. Plated meal service is based on 120 minutes of service. Breaks are based on 30 minutes of service. Buffets for breakfast, lunch, reception and dinner are based on 90 minutes of service. An extension of actual service time is subject to additional labor fees. Due to health regulations and quality concerns, items leftover from the buffet cannot be served during mid-morning, afternoon or evening breaks. Meal service beginning after 10:00pm will be assessed a 25% menu surcharge.

ADDITIONAL CHARGES

Seated continental breakfast and boxed lunch requires a per person seating fee. Chef, Carver, Station Attendants fee each per 2-hour shift. Bartender fee is per 100 guests, based on 3-hours and each additional hour at an additional fee per hour each. Butler passed hors d'oeuvres Fee per Server based on 1 Server for 100 Guests based on 2 Hours.

Room Re-Sets: If a room set-up is changed within 24 hours of the event, there will be a minimum additional fee for the re-set. Fee subject to increase depending on the room size and complexity of the changes.

LINEN

Ivory and black linens and napkins are available through the hotel at no additional charge. Your Catering or Event Manager can assist with specialty linens and napkins at an additional cost.

OUTDOOR FUNCTIONS

The hotel reserves the right to make the decision to move any outdoor function to the alternate space if the following conditions exist: wind gusts in excess of 15 mph, temperatures below 60 degrees, and/or 30% or higher chance of precipitation in the area. You will be advised of all options for your function at a minimum of 6 hours in advance of the event. The hotel's decision is final. All entertainment for outdoor functions must conclude by 10:00pm. All outdoor catered events will be assessed a fee per person set up fee based on the guarantee.

GUARANTEES

Ten (10) working days prior to all food functions, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Hotel receives the guaranteed number of guests. The guaranteed number of guests for all food functions must be submitted to the Catering Department by Noon, 3 business days prior to the event date. The guarantee cannot be reduced after this time. The expected number of guests will be the basis for billing purposes if no guarantee is received. Group will be charged the guaranteed attendance, or the number of guests served, whichever is greater. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. On seated Food and Beverage functions, the Hotel will set seating a 3% overset.