



Plated Dinner Service

All Plated Dinner Entrees Include a Choice of One (1) Dinner Salad, One (1) Combination or Single Entrée
With Chef Selected Starch and Vegetables, Dinner Rolls and Butter, One (1) Dessert
Starbucks Regular and Decaffeinated Coffee, Herbal and Flavored Teas

Dinner Salads (Select One)

Hilton Field Green Salad

Baby Field Greens, Iceberg and Spinach Salad, English Cucumbers, Grape Tomatoes, Seasoned Herb Croutons
Served with Balsamic Vinaigrette and Buttermilk Parmesan Dressings

Caesar Salad

Baby Hearts of Romaine Caesar Salad, Teardrop Red and Yellow Tomatoes, Roasted Red Peppers
Shaved Pecorino, Fresh Herb Croutons
Served with Creamy Caesar Dressing

Hilton Signature Combination Entrees

Filet Mignon and Bronzed Atlantic Mahi

\$57.95++ Per Person

Hardwood Grilled Hereford Filet of Beef with a Cabernet Demi
Bronzed Mahi Mahi with Bourbon Butter
Creamy Whipped Parmesan Mashed Potatoes
Butternut Squash Purée, Sautéed Spinach, Parcel of Seasonal Vegetables

Filet Mignon and Jumbo Shrimp

\$65.95++ Per Person

Hardwood Grilled Hereford Filet with Cabernet Demi
Jumbo Shrimp with Sherry Cream
Creamy Mascarpone Polenta, Grilled Asparagus, Roasted Baby Roma Tomato

Filet Mignon of Beef and Stuffed Atlantic Salmon

\$58.95++ Per Person

Wild Mushroom Fricassée Topped Filet of Beef
Salmon Stuffed with Sundried Tomatoes, Spinach and Goat Cheese in a Chardonnay Beurre Blanc
Roasted Fingerlings, Malibu Carrots and Asparagus

Filet Mignon of Beef and Chesapeake Bay Crabcake

\$62.95++ Per Person

Hardwood Grilled Hereford Filet of Beef with a Red Wine Demi
Chesapeake Bay Jumbo Lump Crabcake, Stone Ground Mustard Butter
Saffron Risotto, Vegetable Matignon, Glazed Asparagus

Filet Mignon and Faroe Salmon "Rockefeller"

\$59.95++ Per Person

Fire Roasted Filet of Hereford Beef with Cabernet Demi
Rockefeller Crusted Faroe Isle Salmon with Red Pepper Butter
Whipped Parmesan Potatoes, Market Vegetable Bouquet

Filet Mignon and Breast of Chicken "Bianca"

\$54.95++ Per Person

Grilled Hereford Filet of Beef with a Rosemary Red Wine Demi
Prosciutto di Parma and Fontina Stuffed Chicken Breast Roulade with Marsala Cream
Basil Mashed Potatoes, Broccolini, Grilled Artichokes, Roasted Peppers

Grilled Flat Iron and Porcini Mahi Fillet

\$54.95++ Per Person

Marinated and Mesquite Wood Grilled Flat Iron, Bistro Mustard Sauce
Porcini Crusted Atlantic Mahi Fillet, Cipolline Truffle Cream
Gorgonzola Potato Gratin, Sautéed Spinach, French Bean and Baby Carrots

\$50.00 House Charge & Applicable fees for Parties of 25 Guests and Under

++ Indicates That Prices Are Subject To 21% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax. Prices Subject to change without prior notice

7



Filet Mignon and Sautéed Breast of Chicken \$51.95++ Per Person
 Hereford Grilled Filet of Beef with a Marsala Demi
 Sautéed Breast of Chicken in a Basil Pesto Cream
 Creamy Whipped Parmesan Mashed Potatoes, Seasonal Vegetable Bouquet

Roasted Boneless Chicken Breast and Citrus Salmon \$45.95++ Per Person
 Chicken Breast Slowly Roasted, Fragrant Smoked Tomato Jam
 Almond Crusted Salmon, Tangerine Jus
 Couscous, Thin Beans, Spaghetti Squash

Sautéed Boneless Breast of Chicken and Mahi Fillet \$47.95++ Per Person
 Sautéed Boneless Breast of Chicken with Mushroom Forestiere Sauce
 Tomato Confit Encrusted Mahi with Saffron Nage
 Swiss Chard Gold Potato Purée, Baby Carrots

Chicken Scaloppini and Chesapeake Bay Jumbo Lump Crab Cake \$45.95++ Per Person
 Boneless Breast of Sautéed Chicken with Herb Picatta Sauce
 Broiled Crab Cake, Tomato Jam and Grain Mustard Butter
 Sundried Tomato and Harvest Blend Rice Pilaf, Market Vegetables

Chicken Ballotine and Chesapeake Bay Jumbo Lump Crab Cake \$47.95++ Per Person
 Broiled Jumbo Lump Chesapeake Bay Crab Cake, Grain Mustard Butter
 Prosciutto and Fontina Stuffed Chicken Breast Roulade, Marsala Pan Jus
 Roasted Apple and Sweet Potato Marquise, Market Vegetable Bouquet

Single Entrée Selection

Brick Oven Roasted Natural Chicken Breast \$41.95++ Per Person
 Herb Basted French Style Cut Chicken Breast with Truffle Madeira Sauce
 Whipped Chèvre Potatoes, Tarragon Scented Baby Carrots and Haricot Vertes

Breast of Chicken "Bianca" \$39.95++ Per Person
 Prosciutto di Parma and Fontina Stuffed Chicken Breast Roulade with Marsala Sauce
 Basil Mashed Potatoes, Broccolini, Grilled Artichokes, Roasted Peppers

48 Hour Braised Boneless Short Ribs \$45.95++ Per Person
 Leek Fondue, Rosemary Port Wine Reduction
 Parsnips Purée, Roasted Baby Carrots, and Pearl Onions

Filet Mignon of Reserve Black Angus Beef \$65.95++ Per Person
 7 oz. Filet Mignon, Hardwood Grilled with Merlot Demi-Glace
 Scalloped Potato Galette
 Sweet Butter and Sea Salt Market Vegetable Wedding "Band"

Miso Glazed Mahi Mahi \$47.95++ Per Person
 Leeks and Shiitake Mushrooms Ponzu, Sake, Cilantro
 Fragrant Jasmine Rice, Bok Choy, Ginger Glazed Carrots

Brick Oven Roasted Cedar Plank Salmon \$49.95++ Per Person
 Scottish Salmon, Light Honey Glaze, Apple Fennel Relish
 Couscous, Roasted Spaghetti Squash, Baby Green Beans

Blackened Tilapia Fillet \$39.95++ Per Person
 Vanilla Rum Butter, Wild Rice Pilaf, Spaghetti Squash, Celery Root, Anjou Pear, Napa Cabbage

*\$50.00 House Charge & Applicable fees for Parties of 25 Guests and Under
 ++ Indicates That Prices Are Subject To 21% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax. Prices Subject to change without prior notice*



Dinner Dessert (Choice of One)

Trilogy of Sorbet
Lemon, Raspberry and Mango Sorbet

Duo of Gelato
Chocolate and Vanilla Gelato

Dinner Salad Upgrades

Tomato Basil Capri Additional \$4.95++ Per Person
Slices of Fresh Mozzarella, Vine Ripe Tomatoes, Layers of Butter Lettuce
Balsamic Glaze Drizzle, Olive Oil, Sea Salt, Aromatic Basil

Vintage Avamere Additional \$9.95++ Per Person
Bundles of Artisan Field Greens, Cucumber, Blistered Asparagus
Roasted Pepper Wrapped Herb Boursin, Carrot Ribbons, Teardrop Tomatoes
Oregano Vinaigrette, Basil Oil, Herb Flatbread Crisp

Princess Anne’s Inland Harvest Additional \$5.95++ Per Person
Virginia Riesling Poached Pear, Goat Cheese, Red Endive
Lingonberry, Frisée, Candied Walnuts, Champagne Vinaigrette

31 Ocean Salad Additional \$6.95++ Per Person
Thin Slices of Ripe Melon, Shaved Parma Prosciutto, Young Arugula
Orange Blossom Honey, Extra Virgin Olive Oil Manchego, Rosemary Grissini

Whole Leaf Spinach and Blue Cheese Salad Additional \$2.95++ Per Person
Sun-dried Cherries, Spinach Leaves, Romaine, Grapes, Blue Cheese
Spiced Pecans, Walnut Maple Vinaigrette

Roasted Baby Beets and Gorgonzola Additional \$5.95++ Per Person
Tangerine-Dill Vinaigrette, Gorgonzola, Cashews, Rocket Leaves, Blood Orange Balsamic Glaze

Dinner Course Enhancements

Creamy Butternut Squash Bisque Additional \$7.95++ Per Person
Whipped Maple, Pistachio Oil

Fire Roasted Artichoke and Tomato Bisque Additional \$7.95++ Per Person
Basil and Asiago Profiterole

Traditional Wedding Soup Additional \$7.95++ Per Person
Vegetables, Escarole, Mini Meatballs, Shaved Pecorino

*\$50.00 House Charge & Applicable fees for Parties of 25 Guests and Under
++ Indicates That All Prices Are Subject To 21% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax*



Signature Wedding Dinner Buffet

Choice of Two Entrees \$56.95++ Per Person

Choice of Three Entrees \$61.95++ Per Person

Minimum of 75 Guests (For Less Than 75 Guests There Will Be an Additional \$10.00++ Per Person)

Dinner Buffet Includes Salad Bowl, Dinner Rolls and Butter, Pasta, Entrées, Two (2) Starches, One (1) Vegetable One (1) Dessert and Starbucks Regular and Decaffeinated Coffee with Herbal and Flavored Teas

Salad (Included in Buffet)

Hilton Signature Salad Bowl

Baby Field Greens, Iceberg and Spinach Salad, English Cucumbers, Grape Tomatoes, Seasoned Herb Croutons
Balsamic Vinaigrette and Buttermilk Parmesan Dressings

Pasta (Included In Buffet)

Penne Fresh Tomatoes, Garlic, Arugula, Roasted Peppers Tomato Parmesan Cream

Asiago Tortellini, Basil and Pomodoro

Entrée (Select Two)

Chicken Marsala

Sautéed Breast of Chicken Medallions Roasted Mushrooms, Marsala Sauce

Grilled Chicken Breast

Olives, Artichokes, Sun-Dried Tomatoes and Basil

Chicken Breast Picatta

Lemon Parsley Chardonnay Sauce

Sautéed Turkey Paillard Saltimbocca

Crispy Sage and Prosciutto, Madeira Herb Jus

Sliced Sirloin of Beef

Bordelaise Sauce

Smoked Barbecue Beef Brisket

Honey Barbecue Sauce and Mustard

Bronzed Mahi Mahi

Mango Salsa, Light Coconut Cream Sauce

Starch (Select Two)

Wild Rice Pilaf

Fragrant Basmati with Wheat Berries and Tomato Orzo

Steamed Jasmine Rice with Cilantro

Parmesan & Sour Cream Mashed Potatoes

Scalloped Potatoes Au Gratin with Chives

Steamed Red Skin Potatoes Aromatic Dill Butter

Buttered Baby New Potatoes with Fresh Herbs

\$50.00 House Charge & Applicable fees for Parties of 25 Guests and Under

++ Indicates That All Prices Are Subject To 21% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax

4



Vegetable (Select One)

Chef's Selection of Steamed Fresh Seasonal Vegetables

Garden Green Beam Carrots & Red Peppers

Butter-Dill Glazed Baby Carrots

Dessert (Select One)

Duo of Gelato

Trilogy of Sorbet

Dessert Enhancements

Chocolate Dipped Strawberries
White Chocolate Accents
(One piece per person)

Additional \$3.95++ Additional Per Person

Culinary Artist Painted Wedding Cake Plate
Chocolate Dipped Strawberry

Additional \$4.95++ Additional Per Person

Assorted Fresh Chocolate Truffles
Dark and Milk Chocolate filled with Delectable Centers

Additional \$5.95++ Additional Per Person

Assorted Decorative Cake Pops Chocolate Mousse Tulip Cups
Chefs Selection of Assorted Ganache Dipped Cake Pops
And Chocolate Tulip Cups filled White and Dark Chocolate Mousses
(Two pieces per person)

Additional \$6.95++ Additional Per Person

Children's Dinner Menu

(Ages 5 – 12 Years Old)

All Children Meals Include Same Salad as Adult Guests, Choice of either the Chef's Choice of Vegetable, Sliced Apples or Carrot Sticks and Vanilla Ice Cream with Sprinkles

Chicken Fingers & French Fries
(or Mac N' Cheese)

\$19.95++ Per Person

Cheese Burger & French Fries
(Or Mac N' Cheese)

\$19.95++ Per Person

Grilled American Cheese & French Fries
(Or Mac N' Cheese)

\$19.95++ Per Person

Children's Buffet

Half Price for Children Under the Age of 12 Years Old
No Charge for Children Under the Age of 4 Years Old

*\$50.00 House Charge & Applicable fees for Parties of 25 Guests and Under
++ Indicates That All Prices Are Subject To 21% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax*



Stationary Displays

<p>Artisan Cheese Board Smoked Gouda, Aged Cheddar, Brie, Swiss, Manchego Fig Jam, Lavender Honey, Dried Fruits, Crisp Grapes, Spiced Almonds Gourmet Crackers, Crostini and Raisin Walnut Bread</p>	<p>\$8.95++ Per Person</p>
<p>Mélange of Marinated and Grilled Vegetables Portabella Mushrooms, Yellow and Zucchini Squash Ribbons Eggplant, Red and Yellow Peppers and Sliced Red Onions Aged Balsamic Drizzle</p>	<p>\$9.95++ Per Person</p>
<p>Fresh Seasonal Crudités Assorted Fresh Seasonal Vegetables to Include: Fresh Beans, Red Bell Peppers Crisp Celery, Broccoli, Cucumbers, Carrots and Cherry Tomatoes Dipping Sauces to Include Buttermilk Peppercorn Creamy Blue Cheese and Sundried Tomato Basil</p>	<p>\$7.95++ Per Person</p>
<p>Antipasto Table Sweet and Spicy Soppresata, Genoa Salami, Prosciutto di Parma Roasted Red and Yellow Peppers, Riviera Olives, Grilled Seasonal Vegetables Marinated Artichoke Hearts, Fresh Mozzarella, Provolone, Aged Parmesan Cheeses Served with an assortment of Focaccia, Crostini Italian Brick Oven Breads <i>(Minimum 50 Guests)</i></p>	<p>\$12.95++ Per Person</p>
<p>Baked Brie En Croûte Decorative Puff Pastry with Honey and Raspberry Sauce Served with Dried Fruit, Crusty Baguette Slices and Assorted Crackers</p>	<p>\$8.95++ Per Person</p>
<p>Grand Viennese Dessert Display Petite Fours, Assorted Miniature Tartlets and Cheesecakes, Baby Éclairs, Almond Petite Fours, Macaroons, Tiramisu Martinis, Chocolate Dipped Strawberries, Miniature Homemade Cookies <i>(Based on 4 Pieces Per Person)</i></p>	<p>\$11.95++ Per Person</p>
<p>Seasonal Vine and Tree Ripened Fruit, Melon and Berries Honey Poppy Seed and Red Currant Yogurt Dips</p>	<p>\$7.95++ Per Person</p>
<p>Enhancement Grand Marnier Dark Chocolate Fondue Cubed Pound Cake and Marshmallows</p>	<p>Additional \$6.95++ Per Person</p>
<p>Chocolate Dipped Strawberries</p>	<p>Additional \$48.00++ Per Dozen</p>

*\$50.00 House Charge & Applicable fees for Parties of 25 Guests and Under
 ++ Indicates That All Prices Are Subject To 21% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax*



The Cutting Board

(Minimum 50 Guests, Based on Four (4) Ounces Per Person)

Hereford Tenderloin of Beef Parker House Rolls, Horseradish Cream and Dijon Mustard	Market Price++ Per Person
Hereford New York Sirloin of Beef Parker House Rolls, Horseradish Cream and Dijon Mustard	\$14.95++ Per Person
Lightly Smoked, Slow Roasted Brisket of Beef Parker House Rolls, Horseradish Cream and Stone Ground Mustard	\$10.95++ Per Person
Whole Roasted Tom Turkey Miniature Croissants, Cranberry Mayonnaise and Spicy Mustard	\$11.95++ Per Person
Spiced and Honey Glazed Ham Parker House Rolls, Pineapple Chutney and Dijon Mustard	\$11.95++ Per Person
Slow Roasted Boned and Stuffed Leg of Lamb Parker House Rolls, Rich Mint Scented Jus	Market Price++ Per Person
Mustard Crusted Loin of Pork Parker House Rolls, Homemade Red Onion & Apple Chutney	\$11.95++ Per Person
Atlantic Salmon "En Croute" Fresh Atlantic Salmon, Puff Pastry, Boursin Creamed Spinach Warm Dill Cream Sauce	\$16.95++ Per Person
Filet of Beef Wellington Aged Beef Tenderloin, Pate and Sautéed Mushrooms Puff Pastry, Port Balsamic Reduction	Market Price ++ Per Person

\$50.00 House Charge & Applicable fees for Parties of 25 Guests and Under
++ Indicates That All Prices Are Subject To 21% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax



Culinary Action Stations

(Four Ounces Per Person)

Classic Chesapeake Bay Crab Cake Sauté \$21.95++ Per Person
 Handmade Jumbo Lump Crab Cakes
 Stone Ground Mustard Butter and Creole Remoulade Sauces

Southwest Sizzle Fajita Station \$12.95++ Per Person
 Marinated Beef and Chicken with Onions and Bell Peppers,
 Flour Tortillas, Cheddar Cheese, Guacamole, Sour Cream and Salsa

Potato Martinis \$9.95++ Per Person
 Creamy Mashed Potatoes, Shredded Cheddar and Parmesan Cheese
 Sour Cream, Bacon Cracklings, Roasted Garlic, Broccoli, Scallions, Fried Onion Strings

Enhance Your Potato Bar

Wild Mushroom Demi Additional \$1.95++ Per Person

Maytag Blue Cheese Additional \$1.95++ Per Person

Mashed Sweet Potatoes, Maple Whipped Butter Additional \$54.95++ Per Person
 Miniature Marshmallows, Golden Raisins, Cinnamon and Brown Sugar

Miniature Gourmet Beef Sliders \$10.95++ Per Person
 American and Cheddar Cheese, Lettuce, Pickles, Mustard, Ketchup
 Tomatoes, Onions
 (2 Per Person)

Sushi Station \$21.95++ Per Person
 Salmon, Yellow Fin Tuna, Shrimp and Vegetarian Sushi
 Wasabi, Fresh Ginger and Soy Sauces
 (Four Pieces Per Person)

Italian Pasta Station \$12.95++ Per Person
 Served With Fresh Grated Parmesan Cheese, Crushed Red Pepper
 Garlic Toasted Herb Baguettes

Pasta (Select Two)

Cavatappi	Linguini
Rigatoni	Gluten Free Penne

Sauce (Select Two)

Bolognese	Fresh Alfredo
Tomato Pomodoro	

Enhance your Pasta

Oven Roasted Vegetables, Sun Dried Tomatoes, Artichoke Hearts Additional \$1.95++ Per Person

Grilled Chicken, Prosciutto or Meatballs Additional \$5.95++ Per Person

Jumbo Shrimp Additional \$9.95++ Per Person

Spinach Agnolotti or Herbed Gnocchi Additional \$5.95++ Per Person

*\$50.00 House Charge & Applicable fees for Parties of 25 Guests and Under
 ++ Indicates That All Prices Are Subject To 21% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax*



Signature Seafood Display Stations

**Carved Ice Display Bar Additional Charge*

Jumbo Cocktail Shrimp Platter <i>(Minimum 100 Pieces Per Order)</i> Zesty Cocktail Sauce	\$3.95++ Per Piece
James River Oyster "Ice Bar"* <i>(3 per person)</i> James River Oysters Shucked To Order Cocktail Sauce and Mignonette	\$8.95++ Per Person
Cold Poached Salmon Fillet Cucumbers, Savory Dill Yogurt, Classic Garnitures	\$14.95++ Per Person
Individually Prepared Rock Shrimp and Bay Scallop "Cocktails" Chilled Rock Shrimp, Bay Scallops, Market Bell Peppers and Avocado	\$13.95++ Per Person
King Neptune's Signature Ice Bar"* Chilled James River and Lynnhaven Oysters Individual Jumbo Shrimp Cocktail Sea Scallop and Mahi "Crudo" with Ginger Cilantro Vinaigrette Alaskan Snow Crab Legs Chesapeake Crab 'Tini's Steamed and Chilled Mussels with "Bistro" Mustard Glaze Middleneck Clams with Drawn Butter Served with Cocktail Sauce, Housemade Tartar, Horseradish, Mustard Dip, Crackers, Lemon and Raspberry Shallot Mignonette	\$39.95++ Per Person

Dessert Flambé Stations

Bananas Foster Caramelized Bananas in Brown Sugar Flambéed with Banana Liquor and Dark Rum	\$11.95++ Per Person
Cherries Jubilee Bing Cherry and Kirsch Flambé	\$11.95++ Per Person
Orange Suzette Orange Supremes Caramelized with Sugar Flambéed with Grand Marnier	\$11.95++ Per Person
Pineapples and Coconut Miniature Cubes of Pineapple Caramelized with Sugar Deglazed with Spiced Rum, Finished with Toasted Coconut	\$11.95++ Per Person

Flambé Stations Served with your Choice of Café Amarino's Gelato

Select One (1)

Dolce de Leche	Chocolate
Coconut	Pistachio
Madagascar Vanilla	

Flambé Enhancement

Warm Café Du Monde French Market Beignets <i>(Two pieces per person)</i>	\$3.95++ Additional Per Person
Sweet Crepes	\$5.95++ Additional Per Person

*\$50.00 House Charge & Applicable fees for Parties of 25 Guests and Under
++ Indicates That All Prices Are Subject To 21% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax*



Hot & Cold Hors D'oeuvre Selections

(Minimum 100 Pieces Per Order)

Hot Selections

Baked Brie Crescents with Figs and Walnuts	\$5.95++ Each
Mini Chesapeake Bay Jumbo Lump Crab Cakes, Remoulade Sauce	\$4.95++ Each
Miniature New York Style Reuben Sandwiches	\$2.95++ Each
Crispy Fried Eastern Shore Oyster, Honey Chipotle Aioli	\$3.95++ Each
Braised Beef Short Rib Sliders, Charred Sweet Onion Aioli, Tomato Jam, Provolone Cheese	\$5.95++ Each
Coconut Encrusted Shrimp, Mandarin Rum Sweet Chili Dip	\$3.95++ Each
Smoked Chicken Quesadilla Cornucopia, Jack Cheese, Sour Cream, Pico de Gallo	\$3.95++ Each
Vegetarian Lumpia with Sweet Chili Lime Sauce	\$2.95++ Each
Mesquite Wood Grilled Lamb "Lollipops", Sweet Pomegranate, Rosemary, Honey	Market Price++
Moroccan Spiced Lamb Kebabs, Refreshing Yogurt Mint Tzatziki	\$7.95++ Each
Artichoke Heart and Parmesan Fritter, Preserved Meyer Lemon Aioli	\$3.95++ Each
Choice of Chicken, Shrimp, Pork, or Vegetable Potstickers with Ponzu Sauce	\$3.95++ Each
Buffalo Chicken Taco Bites, Blue Cheese, Crunchy Tortilla, Carrot and Celery	\$2.95++ Each
"Monte Cristo" Virginia Ham and Melted Swiss, Batter Griddled Toast, Raspberry Preserve	\$2.95++ Each
Memphis Style BBQ Cocktail Meatballs, Grilled Corn and Peppers	\$1.95++ Each
Creamy Five Cheese "Mac 'N' Cheese" Bites	\$2.95++ Each
Chili Lime Chicken Satay, Peanut Dipping Sauce	\$3.95++ Each
Lynnhaven Oyster Rockefeller Spoons	\$2.95++ Each
Duck Bundles "A L'Orange" Filo Wrapped Duck Confit, Orange Marmalade, Chives	\$4.95++ Each
Shrimp Beggars Purse, Pineapple Sweet and Sour Dip	\$2.95++ Each
Savory Butternut Squash Soup Shooters, Maple Cream	\$1.95++ Each
Warm Spinach and Crab Dip Bouchées	\$4.95++ Each
Bacon Wrapped Sea Scallops, Mango Habanero Barbeque Sauce	\$3.95++ Each
BBQ Virginia Country Ham Biscuits, Orange Cranberry Jelly	\$4.95++ Each

Cold Selections

Smoked Salmon Amulette Pastry Spoon, Crème Fraiche, Lime, Dill	\$3.95++ Each
Creamy Gorgonzola Canapé, Poached Pear, Honey Pumpnickel Toast, Lilliputian Rocket Leaves	\$2.95++ Each
Painters Palette of Miniature Savory Cheese Cones and Their Fruits	\$3.95++ Each
Goat Cheese, Pine Nut, Sundried Tomato, Olive, Chive Baton	
Mascarpone, Vanilla, Blueberry, Almond, Basil	
Maytag Blue, Candied Walnut, Pear Confit, Cress	
Jumbo Cocktail Shrimp Served in Shot Glasses with Zesty Cocktail Sauce and Lemon	\$5.95++ Each
Iced James River Oyster Shooters, Cucumber Water Lemon "Fresca"	\$2.95++ Each
Antipasti Skewers of Marinated Artichokes, Olives, Prosciutto, Fresh Mozzarella	\$4.95++ Each
Creamy Sonoma Chicken Salad in a Curry Tartlet with Mango, Grape and Almond	\$3.95++ Each
Creamy Crab Salad with Lemon Crème Fraiche and Avocado, Served on Porcelain Spoons	\$3.95++ Each
Baby Plum Tomato Caprese Skewers, Basil, Fresh Mozzarella, Pesto Vinaigrette, Balsamic	\$2.95++ Each
Citrus Marinated Scallop Ceviche, Plantain, Guacamole, Cilantro	\$2.95++ Each
Smoked Trout, Cucumber, Celery Heart "Carrée"	\$4.95++ Each
Baby New England Lobster Rolls, Butter Toasted Bun, Dressing	Market Price++
Poached Pear and Truffle Goat Cheese Filo Cups, Sea Salt, Baby Cress	\$4.95++ Each
Boursin Cheese and Sundried Cranberry Barquettes	\$3.95++ Each
Sesame Seared Ahi Tuna, Wakame, Wonton Crisp, Unagi Glaze	\$3.95++ Each

++ Indicates That All Prices Are Subject To 21% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax



Bar Service

Host Bar Service by Consumption	
Call Brand Liquors	\$6.00++
Premium Brand Liquors	\$7.00++
Cordials	\$9.00++
Hilton House Pinot Grigio, Chardonnay and Merlot Wines	\$6.00++/\$30.00++ Per Bottle
Hilton House Champagne	\$6.00++/\$30.00++ Per Bottle
Domestic Beer	\$4.50++
Non-Alcoholic Beer	\$4.00++
Imported Beer	\$5.50++
Assorted Coca Cola Soft Drinks	\$2.50++
Assorted Fruit Juices	\$2.50++
Bottled Water	\$3.00++

Host Bar Service by the Hour
Call or Premium Brand Liquors
Pinot Grigio, Chardonnay and Merlot Wine,
Domestic and Imported Beer
Soft Drinks, Fruit Juices and Bottled Water

(Beverage Service by the Hour, Per Person)

Hours Of Service:

One (1) Hour Host Bar
Two (2) Hour Host Bar
Three (3) Hour Host Bar
Four (4) Hour Host Bar
Five (5) Hour Host Bar
Each Additional Hour

Call Brands

\$14.00++ Per Person
\$19.00++ Per Person
\$24.00++ Per Person
\$29.00++ Per Person
\$34.00++ Per Person
\$5.00++ Per Person

Premium Brands

\$17.00++ Per Person
\$23.00++ Per Person
\$29.00++ Per Person
\$35.00++ Per Person
\$41.00++ Per Person
\$6.00++ Per Person

Cash Bar Service

Call Brand Liquors	\$7.00
Premium Brand Liquors	\$8.00
Hilton House Pinot Grigio Chardonnay and Merlot Wines	\$7.00/\$35.00 Per Bottle
Hilton House Champagne	\$7.00/\$35.00 Per Bottle
Domestic Beer	\$5.50
Non-Alcoholic Beer	\$4.00
Imported Beer	\$6.50
Assorted Coca Cola Soft Drinks	\$3.00
Assorted Fruit Juices	\$3.00
Bottled Water	\$3.50

All Host and Cash Bars Require Bartenders
 The Number of Bartenders will be based on Hilton Virginia Beach Oceanfront Service Standards
 Bartenders \$75.00+ Each

\$50.00 House Charge & Applicable fees for Parties of 25 Guests and Under
 ++ Indicates That All Prices Are Subject To 21% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax



Beverage Selection

Call Brand Liquor Selections

Skyy Vodka
Beefeater Gin
Bacardi Rum
Jim Beam Bourbon
Seagram's 7 Whiskey
J & B Scotch

Premium Brand Liquor Selections

Absolut Vodka
Tanqueray Gin
Captain Morgan's Spiced Rum
Crown Royal
Jack Daniel's Tennessee Whiskey
Dewar's Scotch

Cordials

Bailey's Irish Cream
Kahlua
Frangelico
Grand Marnier
Disaronno

Domestic Beer Selections

Budweiser
Bud Light
Coors Light
Miller Lite

Imported Beer Selections

Corona
Heineken

Non-Alcoholic Beer Selection

O'Douls

Wine Selections

Hilton House Pinot Grigio
Hilton House Chardonnay
Hilton House Merlot
Hilton House Cabernet Sauvignon

Hilton House Champagne

Coca-Cola Products

Fiji Bottled Water

*\$50.00 House Charge & Applicable fees for Parties of 25 Guests and Under
++ Indicates That All Prices Are Subject To 21% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax*



Farewell Brunch Buffets

(Minimum 30 Guests)

The Princess Anne Buffet

\$20.95++ Per Person

Fresh Squeezed Orange Juice and Assorted Chilled Juices

Fresh Seasonal Fruit and Berries

Assorted Cereals, Bananas and Milk

Fluffy Scrambled Eggs

Apple Smoked Bacon and Country Sausage

Oven Roasted Potatoes with Caramelized Onions

Assorted Breakfast Bakeries, Toast, Butter and Jam

Starbucks Regular and Decaffeinated Coffee with Milk, Creamer and Sugars, Herbal and Flavored Teas

The Peacock Buffet

\$24.95++ Per Person

Fresh Squeezed Orange Juice and Assorted Chilled Juices

Fresh Seasonal Fruit and Berries

Assorted Cereals, Bananas and Milks

Fluffy Scrambled Eggs

Thick Sliced Vanilla French Toast with Warm Maple Syrup

Apple Smoked Bacon and Country Sausage

Oven Roasted Potatoes with Caramelized Onions

Assorted Breakfast Bakeries, Toast, Butter and Jam

Starbucks Regular and Decaffeinated Coffee with Milk, Creamer and Sugars, Herbal and Flavored Teas

Seaside Park Buffet

\$30.95++ Per Person

Fresh Squeezed Orange Juice and Assorted Chilled Juices

Fresh Seasonal Fruit and Berries

Assorted Cereals, Bananas and Milk

Fluffy Scrambled Eggs

Omelet Station to include Shredded Cheddar and Mozzarella Cheeses, Tomatoes

Red and Green Peppers, Mushrooms, Spinach, Red Onions, Ham and Bacon Crumbles

Apple Smoked Bacon and Country Sausage

Oven Roasted Potatoes with Caramelized Onions

Assorted Breakfast Bakeries, Toast, Butter and Jam

Starbucks Regular and Decaffeinated Coffee with Milk, Creamer and Sugars, Herbal and Flavored Teas

\$50.00 House Charge & Applicable fees for Parties of 25 Guests and Under

++ Indicates That All Prices Are Subject To 21% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax



Farewell Brunch Buffet Enhancements

Cheese Blintzes with Fruit Topping and Sour Cream	\$4.95++ Per Person
Belgian Waffles Made to order and served with Fruit Toppings, Fresh Berries, Whipped Cream, Whipped Butter and Warm Maple Syrup	\$11.95++ Per Person
Smoked Salmon Display Four (4) Ounces of Smoked Salmon Per Person Chopped Lettuce, Sliced Roma Tomatoes, Chopped Red Onions Sliced Cucumbers, Chopped Egg and Capers Assorted Bagels and Whipped Cream Cheese	\$15.95++ Per Person
Country Sausage Gravy with Buttermilk Biscuits	\$6.95++ Per Person
Omelet Station Fresh Farm Egg Omelets, Egg Beaters and Egg White Omelets Shredded Cheddar & Mozzarella Cheeses Tomatoes, Red & Green Peppers, Mushrooms, Spinach Red Onions, Ham and Bacon Crumbles	\$11.95++ Per Person
Traditional French Toast served with Warm Maple Syrup	\$8.95++ Per Person
European Meat and Cheese Platter Imported Ham, Salami and Cheeses Served with a selection of Breads and Rolls	\$12.95++ Per Person

*\$50.00 House Charge & Applicable fees for Parties of 25 Guests and Under
++ Indicates That All Prices Are Subject To 21% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax*