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## Continental Breaks

**Boardwalk Continental** \$15.95++ Per Person

Hilton Signature Cinnamon Buns  
Assorted Bagels with Butter, Cream Cheese and Jam  
Fresh Seasonal Fruit, Assorted Chilled Bottled Juices  
Starbucks Regular and Decaffeinated Coffee with Milk, Creamer and Sugars, Herbal and Flavored Teas

**Sunrise Continental** \$12.95++ Per Person

Fresh Cut Seasonal Fruit  
Chef's Selection of Assorted Breakfast Bakeries  
Assorted Chilled Bottled Juices  
Starbucks Regular and Decaffeinated Coffee with Milk, Creamer and Sugars, Herbal and Flavored Teas

### Suggested Enhancements

Silver Label Virginia Country Ham Biscuits	\$48.00++ Per Dozen
Sausage, Egg and Cheese Biscuits	\$48.00++ Per Dozen
Bacon, Egg and Cheese Croissants	\$48.00++ Per Dozen
Hard Boiled Eggs	\$18.00++ Per Dozen
Scrambled Eggs ( <i>Minimum 25 Guests</i> )	\$1.95++ Per Person

*The above break packages are for One (1) Hour of Service.  
Groups will be billed on consumption after the initial hour of service has ended*

## The Empyrean Break

**Continental Breakfast** \$36.95++ Per Person

Fresh Seasonal Fruit  
Hilton Signature Cinnamon Buns  
Assorted Bagels with Butter, Cream Cheese and Jam  
Assorted Chilled Bottled Juices  
Starbucks Regular and Decaffeinated Coffee with Milk, Creamer and Sugars, Herbal and Flavored Teas

*The above Continental break package is for One (1) Hour of Service.  
Groups will be billed on consumption after the initial hour of service has ended*

### Mid-Morning Break

Assorted Granola Bars  
Assorted Individual Fruit Yogurts  
Assorted Coca Cola Soft Drink and Fiji Bottled Water  
Starbucks Regular and Decaffeinated Coffee with Milk, Creamer and Sugars, Herbal and Flavored Teas

### Afternoon Break

Warm Soft Pretzels with Mustard Dip  
Assorted Fresh Baked Cookies and Chocolate Brownies  
Assorted Coca Cola Soft Drinks and Fiji Bottled Water  
Starbucks Regular and Decaffeinated Coffee with Milk, Creamer and Sugars, Herbal and Flavored Teas

*The above Mid-Morning & Afternoon Break packages are for Thirty (30) minutes of service  
Groups will be billed on consumption after the initial 30 minutes of service has ended*

*\$50.00 House Charge & Applicable fees for Parties of 25 Guests and Under  
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## Themed Breaks

**Seaside Amusement Park Break** \$12.95++ Per Person  
Virginia Salted Peanuts (Out of Shell)  
Cracker Jacks  
Fresh Popped Popcorn  
Warm Soft Pretzels with Mustard Dip  
Assorted Coca Cola Soft Drinks, Fiji Bottled Water

**Chocolate Addiction Break** \$13.95++ Per Person  
Chocolate Brownies  
Fresh Baked Chocolate Chip Cookies  
Chocolate Covered Strawberries  
Assorted Mini Candy Bars  
2% Milk & Skim Milk  
Assorted Coca Cola Soft Drinks, Fiji Bottled Water

**Marathon Sports Break** \$18.95++ Per Person  
Variety of Dried Fruit and Deluxe Mixed Nuts  
Assorted Granola Bars  
Assorted Whole Fresh Fruit  
Assorted Individual Fruit Yogurts  
Assorted Bottled Juices, Fiji Bottled Water, Vitamin Water

**The Fiesta** \$15.95++ Per Person  
Beef Queso Dip, Tequila Salsa, Guacamole  
Tri Color Tortilla Chips, Black Bean and Corn Spring Rolls  
Chipotle Cilantro Dipping Sauce  
Assorted Coca Cola Soft Drinks, Fiji Bottled Water

**Recommended Enhancement** \$9.95++ Per Person  
Mini Spicy Fish Tacos

**Sweet Virginia Apple Break** \$9.95++ Per Person  
Fresh Baked Apple Strudel  
Cinnamon Whipped Cream, Caramel Sauce  
Assorted Coca Cola Soft Drinks, Fiji Bottled Water

**Sweet & Salty Break** \$9.95++ Per Person  
Peanut M&M's and Mini Pretzels  
Chocolate Covered Raisins  
Salted Virginia Peanuts  
White Chocolate Macadamia Nut Cookies  
Assorted Coca Cola Soft Drinks, Fiji Bottled Water

**Domestic Cheese Board** \$8.95++ Per Person  
Domestic Artisan Cheeses  
Garnished with Grapes, Dried Fruits and Caramelized Walnuts  
Served with Gourmet Crackers and Toasted Baguettes

**International and Domestic Cheese Display** \$12.95++ Per Person  
International and Domestic Artisan Cheeses  
Garnished with Grapes, Dried Fruits and Caramelized Walnuts  
Served with Gourmet Crackers and Toasted Baguettes

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Signature Artisan Charcuterie \$19.95++ Per Person  
 International and Domestic Artisan Cheeses  
 Selection of Cured Meats and Preserves  
 Poached Pears, Dried Fruits and Caramelized Walnuts  
 Served with Gourmet Crackers and Toasted Baguettes

Fresh Vegetables and Dips \$7.95++ Per Person  
 Fresh Vegetables Crudités  
 Ranch Dip  
 Gorgonzola Dill Dip

Mediterranean Break \$10.95++ Per Person  
 Lemon and Garlic Hummus  
 Fire Roasted Red Pepper Hummus  
 Riviera Olives, Grilled Lemons  
 Marinated Grilled Red and Yellow Peppers  
 Crunchy Pita Chips

Seasonal Fruit Display \$7.95++ Per Person  
 Cubed Seasonal Fruits  
 Red & Green Grapes  
 Honey Yogurt Dip

## *Break Additions & Enhancements*

### Beverages

Starbucks Regular and Decaffeinated Coffee \$49.95++ Per Gallon  
 With Milk, Creamer and Sugars, Herbal and Flavored Teas  
 Assorted Chilled Bottled Juices \$2.95++ Each  
 Assorted Coca Cola Bottled Soft Drinks \$2.95++ Each  
 Fiji Bottled Water \$3.25++ Each  
 Red Bull and Sugar Free Red Bull \$4.75++ Each  
 Assorted Vitamin Waters \$4.25++ Each  
 Iced Tea with Lemons and Sugars \$38.00++ Per Gallon  
 Fruit Punch or Iced Cold Lemonade \$38.00++ Per Gallon  
 Fresh Squeezed Orange Juice \$38.00++ Per Gallon

### Food

Whole Fresh Fruit \$18.00++ Per Dozen  
 Assorted Individual Fruit Yogurts \$36.00++ Per Dozen  
 Assorted Granola Bars \$36.00++ Per Dozen  
 Yogurt & Granola Parfait \$42.00++ Per Dozen  
 Chocolate Dipped Croissants \$26.00++ Per Dozen  
 Assorted Crumble Top Fresh Baked Muffins \$32.00++ Per Dozen  
 Hilton Signature Cinnamon Buns \$36.00++ Per Dozen  
 Assorted Bagels, Cream Cheese, Butter and Jam \$36.00++ Per Dozen  
 Warm Soft Pretzels with Mustard Dip \$26.00++ Per Dozen  
 Assorted Fresh Baked Cookies \$26.00++ Per Dozen  
 Chocolate Brownies \$26.00++ Per Dozen  
 Lemon Bars \$32.00++ Per Dozen  
 Blondie Bars \$42.00++ Per Dozen

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## Plated Breakfast Selections

All Breakfast Entrees are served with Fresh Squeezed Orange Juice, Assorted Breakfast Bakeries, Butter and Jam, Starbucks Regular and Decaffeinated Coffee, Herbal and Flavored Teas

**The All American** \$17.95++ Per Person  
Fluffy Scrambled Eggs with *either* Apple Smoked Bacon or Country Sausage  
Oven Roasted Potatoes with Caramelized Onions

**The Virginia American** \$17.95++ Per Person  
Scrambled Eggs with Cheddar Cheese and Chives  
Edward's Surry Virginia Country Ham  
Oven Roasted Potatoes with Caramelized Onions

**Eggs Benedict** \$19.95++ Per Person  
Poached Eggs over a Fresh English Muffin with Canadian Bacon  
Topped with Hollandaise Sauce  
Oven Roasted Potatoes with Caramelized Onions

**Blue Crab Benedict** \$23.95++ Per Person  
Poached Eggs over a Fresh English Muffin with a Jumbo Lump Crabcake  
Topped with Hollandaise Sauce  
Oven Roasted Potatoes with Caramelized Onions

*If Selecting Dual Entrees, there will be a \$3.00 Additional Surcharge per Person*

## Breakfast 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

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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

## *Breakfast Buffet Enhancements*

Cheese Blintzes with Fruit Topping and Sour Cream \$4.95++ Per Person

Belgian Waffles \$11.95++ Per Person  
 Made to order and served with Fruit Toppings, Fresh Berries,  
 Whipped Cream, Whipped Butter and Warm Maple Syrup

Smoked Salmon Display \$15.95++ Per Person  
 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

Country Sausage Gravy with Buttermilk Biscuits \$6.95++ Per Person

Omelet Station \$11.95++ Per Person  
 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

Traditional French Toast served with Warm Maple Syrup \$8.95++ Per Person

European Meat and Cheese Platter \$12.95++ Per Person  
 Imported Ham, Salami and Cheeses  
 Served with a selection of Breads and Rolls

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## Plated Luncheon Entrees

All Luncheon Entrees are served with Rolls and Butter and your choice of One (1) First Course Selection  
One (1) Hot or Cold Entree and One (1) Dessert, Starbucks Regular and Decaffeinated Coffee, Herbal and Flavored Teas

### First Course (Select One)

#### Fresh Fruit Plate

Fresh Cut Honey Dew Melon, Cantaloupe and Pineapple  
Garnished With Seasonal Berries

#### 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

### Recommended Salad Enhancements

#### Tomato Basil Capri

Slices of Fresh Mozzarella, Vine Ripe Tomatoes, Layers of Butter Lettuce  
Balsamic Glaze Drizzle, Olive Oil, Sea Salt, Aromatic Basil

Additional \$4.95++ Per Person

#### Princess Anne's Inland Harvest

Virginia Riesling Poached Pear, Goat Cheese, Red Endive  
Lingonberry, Frisée, Candied Walnuts, Champagne Vinaigrette

Additional \$5.95++ Per Person

#### 31 Ocean Salad

Thin Slices of Ripe Melon, Shaved Parma Prosciutto, Young Arugula  
Orange Blossom Honey, Extra Virgin Olive Oil Manchego, Rosemary Grissini

Additional \$6.95++ Per Person

#### Whole Leaf Spinach and Blue Cheese Salad

Sun-dried Cherries, Spinach Leaves, Romaine, Grapes  
Bleu Cheese, Spiced Pecans, Walnut Maple Vinaigrette

Additional \$2.95++ Per Person

### Hot Luncheon Selections

#### Breast of Chicken Picatta

Lemon Caper Sauce  
With Wild Rice and Chef's Choice of Fresh Seasonal Vegetables

\$21.95++ Per Person

#### Parmesan and Herb Encrusted Breast of Chicken

Basil & Tomato Scented Sauce  
With Oven Roasted Red Potatoes and Chef's Choice of Fresh Seasonal Vegetables

\$23.95++ Per Person

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Sautéed Breast of Chicken \$23.95++ Per Person  
Fresh Thyme & Lemon Cream Sauce  
With Olive Oil Roasted Red Potatoes and Chef's Choice of Fresh Seasonal Vegetables

Hoisin Braised Short Ribs \$26.95++ Per Person  
With Garlic Mashed Potatoes and Chef's Choice of Fresh Seasonal Vegetables

Filet of Wild Salmon \$27.95++ Per Person  
Arugula Pesto Cream Sauce  
With Oven Roasted Red Potatoes and Chef's Choice of Fresh Seasonal Vegetables

Pan Roasted Tilapia \$25.95++ Per Person  
Lemon Beurre Blanc and Marinated Oven Roasted Tomatoes  
With Roasted Fingerling Potatoes and Chef's Choice of Fresh Seasonal Vegetables

Chesapeake Bay Jumbo Lump Crabcake \$29.95++ Per Person  
Stone Ground Mustard Butter and Plum Tomato Jam  
With Miniature Idaho Potatoes and Chef's Choice of Fresh Seasonal Vegetables

#### Cold Luncheon Selections

Grilled Vegetable Wrap \$18.95++ Per Person  
Marinated and Grilled Vegetables and Feta Cheese With an Aged Balsamic Sauce  
Served in a Sundried Tomato Tortilla  
Fresh Pasta Salad

Roasted Turkey Sandwich \$19.95++ Per Person  
Carved Roasted Turkey and Pine Nuts on Nine Grain Bread  
Fresh Waldorf Salad

Virginia Ham Sandwich \$19.95++ Per Person  
Virginia Sliced Ham and Smoked Gouda on Rye Bread with Honey Dijon Mustard  
California Red Potato Salad

Tuna Salad \$19.95++ Per Person  
Pecan and White Albacore Tuna Salad on Nine Grain Bread  
Fresh Pasta Salad

Hilton Signature Cobb Salad \$24.95++ Per Person  
Hardwood Grilled Chicken  
Baby Field Greens Tossed with Iceberg Lettuce  
Crumbled Bacon, Crumbled Blue Cheese, Avocado and Tomatoes  
Served with Balsamic Vinaigrette & Buttermilk Parmesan Dressings

*If Selecting Dual Entrees, there will be a \$3.00++ Per Person Additional Surcharge Per Person*

#### Luncheon Desserts (Select One)

Key Lime Pie  
Chocolate Chocolate Cake  
Old Fashion Cheesecake with Chocolate Sauce  
Strawberry Shortcake "Martini"

Banana Pudding "Martini"  
Lemon Italian Cream Cake  
Carrot Cake  
Fresh Fruit "Martini"

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## *Luncheon Course Enhancements*

Creamy Butternut Squash Bisque Whipped Maple, Pistachio Oil	\$6.95++ Per Person
Fire Roasted Artichoke and Tomato Bisque Basil and Asiago Profiterole	\$6.95++ Per Person
Traditional Italian Wedding Soup Vegetables, Escarole, Mini Meatballs, Shaved Pecorino	\$6.95++ Per Person
Signature Clam Chowder <i>(Seasonal Availability)</i> Eastern Shore Clams, Red Skin Potatoes, Leeks, Chive Oil	\$6.95++ Per Person
Baked Potato Bar Premium Idaho Baked Potatoes with Broccoli Florets, Bacon Bits, Cheddar Cheese Chives, Sour Cream and Whipped Butter	\$7.95++ Per Person

## *Luncheon Buffets*

(Minimum 30 Guests)

<b>Executive Chef's Choice Buffet</b> Garden Salad Bowl with Buttermilk Parmesan & Balsamic Vinaigrette Dressings Fresh Pasta Salad Pan Roasted Breast of Chicken with a Marsala Sauce Fresh Atlantic Catch Chef's Selection of Starch Seasonal Selection of Fresh Vegetables Rolls and Butter Chef's Choice of Two Desserts Starbucks Regular and Decaffeinated Coffee with Milk, Creamer and Sugars, Herbal and Flavored Teas	\$29.95++ Per Person
<b>Southern Shore Buffet</b> Garden Green Salad with Buttermilk Parmesan and Balsamic Vinaigrette Dressings Eastern Shore Cole Slaw Golden Skillet Fried Chicken Oven Roasted Mahi Mahi with a Lemon Beurre Blanc Mashed Potatoes Seasonal Selection of Fresh Vegetables Hush Puppies, Rolls and Butter Chef's Choice of Two Desserts Starbucks Regular and Decaffeinated Coffee with Milk, Creamer and Sugars, Herbal and Flavored Teas	\$29.95++ Per Person

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**Boardwalk Deli** \$25.95++ Per Person  
 Chef's Soup of the Day  
 Garden Salad Bowl with Buttermilk Parmesan & Balsamic Vinaigrette Dressings  
 Southern Style Red Skin Potato Salad  
 Butcher Block Cut Virginia Ham, Roasted Turkey, Roast Beef and Albacore Tuna Salad  
 Variety of Domestic and Imported Sliced Cheeses  
 Assortment of Gourmet Rye, Nine Grain Wheat and Country White Breads,  
 Lettuce, Tomato, Pickles, Red Onions,  
 Dijon Mustard, Mayonnaise and Horseradish Cream  
 Gourmet Potato Chips  
 Chef's Selection of Two Desserts  
 Starbucks Regular and Decaffeinated Coffee with Milk, Creamer and Sugars, Herbal and Flavored Teas

**Beach Picnic** \$28.95++ Per Person  
 California Red Skin Potato Salad  
 Eastern Shore Cole Slaw  
 Barbecued Chicken, All Beef Jumbo Frankfurters, Hot Dog Chili  
 Grilled Hamburgers, Garden Variety of Lettuces, Fresh Tomatoes, Onions and Pickles  
 Mustard, Mayonnaise, Ketchup and Relish  
 Sliced American and Swiss Cheeses  
 Fresh Baked Buns  
 Skillet Baked Beans  
 Individual Bags of Potato Chips  
 Chef's Selection of Two Desserts  
 Starbucks Regular and Decaffeinated Coffee with Milk, Creamer and Sugars, Herbal and Flavored Teas

**Soups & Salads Buffet** \$25.95++ Per Person

**Salads** (Includes Both Listed Below)

**Create Your Own Chef Salad**

Assorted Greens, Tomatoes, Olives, Carrots, Cucumbers, Fresh Peppers, Chopped Hard Boiled Egg, Bacon Pieces  
 Julienne of Roast Beef, Smoked Turkey Breast, Provolone, Cheddar and Swiss Cheese  
 Balsamic Vinaigrette and Buttermilk Parmesan Dressings

**Oriental Salad**

Napa Cabbage and Romaine Greens, Cashew Nuts, Baby Mandarin Oranges, Grilled Chicken  
 Served with a Sesame Vinaigrette Dressing

**Soups** (Select Two)

Creamy Butternut Squash Bisque

Fire Roasted Artichoke and Tomato Bisque

Traditional Italian Wedding Soup

Signature Clam Chowder (Seasonal Availability)

Warm Assorted Dinner Rolls and Butter  
 Chef's Selection of Two Desserts  
 Starbucks Regular and Decaffeinated Coffee, Herbal and Flavored Teas

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Pick Two Luncheon Buffet

\$36.95++ Per Person

Hilton Signature Salad Bowl

Balsamic Vinaigrette and Buttermilk Parmesan Dressings

**Entrees (Select Two)**

Chicken Marsala

Asiago Tortellini, Basil and Tomato Pomodoro

Sautéed Breast of Chicken Medallions

Sliced Beef Sirloin of Beef

Roasted Mushrooms, Marsala Sauce

Borderlaise Sauce

Grilled Chicken Breast

Olives, Artichokes, Sun-Dried Tomatoes and Basil

Smoked Barbecue Beef Brisket

Honey Barbecue Sauce and Mustard

Chicken Breast Picatta

Lemon Parsley Chardonnay Sauce

Bronzed Mahi Mahi

Mango Salsa, Light Coconut Cream Sauce

Sautéed Turkey Paillard Saltimbocca

Crispy Sage and Prosciutto, Madeira Herb Jus

*If Selecting Three Entrees, there will be a \$7.00++ Per Person Additional Surcharge Per Person*

**Entrée Accompaniments (Select Two)**

Fragrant Basmati with Wheat Berries

Parmesan and Sour Cream Mashed Potatoes

And Tomato Orzo

Scalloped Potatoes Au Gratin with Chives

Steamed Jasmine Rice with Cilantro

Roasted Red Skin Potatoes Aromatic Dill Butter

Penne Pasta, Tomato, Garlic, Arugula Marinara

Buttered Baby New Potatoes with Fresh Herbs

**Vegetable (Select One)**

Chef's Selection of Steamed

Fresh Seasonal Vegetables

Butter-Dill Glazed Baby Carrots

Garden Green Beans, Carrots and Red Peppers

Warm Assorted Dinner Rolls and Butter

Chef's Selection of Two Desserts

Starbucks Regular and Decaffeinated Coffee with Herbal and Flavored Teas

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## Box Lunches

\$22.95++ Per Person

*All Box Lunches Include your choice of One (1) Cold Salad, One (1) Entrée, One (1) Individual Bag of Gourmet Potato Chips, Appropriate Condiments, One (1) Dessert and Chilled Bottled Water*

### Cold Salads (Select One)

California Red Skin Potato Salad

Mediterranean Orzo Pasta Salad

Fresh Pasta Salad

Marinated Tomato & Red Onion Salad

### Entrée (Select Up to Three Different Choices)

#### Roast Beef and Cheese

Shaved Roast Beef, Swiss cheese, Lettuce, Tomato, Red Onions  
Horseradish Dressing Served on a Fresh Baked Sub Roll

#### Buffalo Chicken and Cheese

Buffalo Chicken, Smoked Gouda Cheese, Lettuce, Tomato, and Red Onion  
Served in a Wrap

#### Roasted Turkey and Cheese

Roasted Turkey, Provolone Cheese, Lettuce, Tomato and Red Onion  
Served on a Fresh Baked Ciabatta Bread

#### Virginia Ham and Cheese

Virginia Ham, Swiss Cheese, Lettuce, Tomato and Red Onion  
Served on a Fresh Baked Ciabatta Bread

#### Jamaican Jerk Chicken Wrap

Jerk Marinated Grilled Chicken, Pineapple Peppadew Mayonnaise, Pepperjack Cheese  
Baby Arugula and Mango Salsa, Served in a Wrap

#### Beach Turkey Club Sandwich

Roast Turkey Breast, Bacon, Sliced Tomato, Lettuce, Baby Arugula, Brie Cheese Spread  
Served on Nine Grain Whole Wheat Bread

#### Baked Ham and Pineapple

Baked Virginia Ham, Grilled Pineapple, Provolone Cheese, Lettuce, Tomato and Shaved Beets  
Dijon mustard Served on a Fresh Baked Ciabatta Roll

#### Chicken Salad Sandwich

Marinated Grilled Chicken, Red and White Grapes, Red Onion, Diced Celery and Fresh Tarragon  
Whole Grain Mustard Aioli Served on Nine Grain Whole Wheat Bread

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Grilled Vegetable Wrap *(Vegetarian Option)*

Marinated and Grilled Vegetables and Feta Cheese with a Balsamic Sauce  
Served in a Sundried Tomato Tortilla

The Caprese *(Vegetarian Option)*

Mozzarella Cheese, Sliced Tomato  
Pesto mayonnaise, Balsamic Glaze and Eggplant Spread Served on a Ciabatta roll

Hummus, Fennel & Olive Pita *(Vegetarian Option)*

Traditional Hummus, Shaved Fennel, Black Olives, Roast Red Pepper, Crumbled Goat Cheese  
Fresh Parsley and Cilantro, Mixed Salad Leaf, Lemon Juice, Olive Oil

*Maximum choice of up to 3 Different Entrée Choices, Any Additional Selection will be subject to a \$3.00++ Per Person Surcharge*

**Desserts (Select One)**

Two (2) Fresh Baked Cookies

Blondie Brownie

Chocolate Brownie

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## Plated Dinner Service

All Plated Dinner Entrees served with your choice of One (1) Dinner Salad, One (1) Combination or Single Entrée with Starch  
And Chef Selected 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** \$50.95++ 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** \$58.95++ 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** \$51.95++ 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** \$55.95++ 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"** \$52.95++ 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"** \$47.95++ 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** \$49.95++ 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

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Filet Mignon and Sautéed Breast of Chicken \$44.95++ 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 \$38.95++ 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 \$40.95++ 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 \$38.95++ 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 \$40.95++ 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 \$34.95++ 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" \$32.95++ 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 \$38.95++ Per Person  
 Leek Fondue, Rosemary Port Wine Reduction  
 Parsnips Purée, Roasted Baby Carrots, and Pearl Onions

Filet Mignon of Reserve Black Angus Beef \$58.95++ 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 \$40.95++ Per Person  
 Leeks and Shiitake Mushrooms Ponzu, Sake, Cilantro  
 Fragrant Jasmine Rice, Bok Choy, Ginger Glazed Carrots

Brick Oven Roasted Cedar Plank Salmon \$42.95++ Per Person  
 Scottish Salmon, Light Honey Glaze, Apple Fennel Relish  
 Couscous, Roasted Spaghetti Squash, Baby Green Bean

Blackened Tilapia Fillet \$32.95++ Per Person  
 Vanilla Rum Butter, Wild Rice Pilaf, Spaghetti Squash, Celery Root, Anjou Pear, Napa Cabbage

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Dinner Dessert (Select One)

Strawberry Shortcake "Martini"

Key Lime Pie

Fresh Fruit "Martini"

Philadelphia Pecan Cheesecake

Chocolate "Martini"

*Dinner Salad Upgrades*

Tomato Basil Capri Slices of Fresh Mozzarella, Vine Ripe Tomatoes, Layers of Butter Lettuce Balsamic Glaze Drizzle, Olive Oil, Sea Salt, Aromatic Basil	Additional \$4.95++ Per Person
Vintage Avamere Bundles of Artisan Field Greens, Cucumber, Blistered Asparagus Roasted Pepper Wrapped Herb Boursin, Carrot Ribbons, Teardrop Tomatoes Oregano Vinaigrette, Basil Oil, Herb Flatbread Crisp	Additional \$9.95++ Per Person
Princess Anne's Inland Harvest Virginia Riesling Poached Pear, Goat Cheese, Red Endive Lingonberry, Frisée, Candied Walnuts, Champagne Vinaigrette	Additional \$5.95++ Per Person
31 Ocean Salad Thin Slices of Ripe Melon, Shaved Parma Prosciutto, Young Arugula Orange Blossom Honey, Extra Virgin Olive Oil Manchego, Rosemary Grissini	Additional \$6.95++ Per Person
Whole Leaf Spinach and Blue Cheese Salad Sun-dried Cherries, Spinach Leaves, Romaine, Grapes, Bleu Cheese Spiced Pecans, Walnut Maple Vinaigrette	Additional \$2.95++ Per Person
Roasted Baby Beets and Gorgonzola Tangerine-Dill Vinaigrette, Gorgonzola, Cashews, Rocket Leaves, Blood Orange Balsamic Glaze	Additional \$5.95++ Per Person

*Dinner Course Enhancements*

Creamy Butternut Squash Bisque Whipped Maple, Pistachio Oil	Additional \$7.95++ Per Person
Fire Roasted Artichoke and Tomato Bisque Basil and Asiago Profiterole	Additional \$7.95++ Per Person
Traditional Wedding Soup Vegetables, Escarole, Mini Meatballs, Shaved Pecorino	Additional \$7.95++ Per Person

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# Signature Dinner Buffet

Choice of Two Entrees \$49.95++ Per Person

Choice of Three Entrees \$54.95++ 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  
Two (2) Desserts and Starbucks Regular and Decaffeinated Coffee, 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

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**Vegetable (Select One)**

Chef's Selection of Steamed Fresh Seasonal Vegetables

Garden Green Beans, Carrots and Red Peppers

Butter-Dill Glazed Baby Carrots

**Dessert (Select Two)**

Key Lime Pie

Strawberry Shortcake "Martini"

Chocolate Chocolate Cake

Banana Pudding "Martini"

Philadelphia Pecan Cheesecake

Chocolate "Martini"

*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, Milk or Fruit Juice

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

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## *Stationary Displays*

<p><b>Artisan Cheese Board</b>          Smoked Gouda, Aged Cheddar, Brie, Swiss, Manchego          Fig Jam, Lavender Honey, Dried Fruits, Crisp Grapes, Spiced Almonds          Gourmet Crackers, Crostini's and Raisin Walnut Bread</p>	<p>\$8.95++ Per Person</p>
<p><b>Mélange of Marinated and Grilled Vegetables</b>          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><b>Fresh Seasonal Crudités</b>          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><b>Antipasto Table</b>          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><b>Baked Brie En Croûte</b>          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><b>Grand Viennese Dessert Display</b>          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><b>Seasonal Vine and Tree Ripened Fruit, Melon and Berries</b>          Honey Poppy Seed and Red Currant Yogurts Dip</p>	<p>\$7.95++ Per Person</p>
<p><b>Enhancement</b>          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>

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# 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

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# 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 \$5.95++ 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 \$4.95++ Per Person

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## *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

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# 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, Chive	\$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 Pumpernickel 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

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## *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

*(Beverage Service by the Hour, Per Person)*

*Call or Premium Brand Liquors  
Pinot Grigio, Chardonnay and Merlot Wine,  
Domestic and Imported Beer  
Soft Drinks, Fruit Juices and Bottled Water*

#### **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

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## *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

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